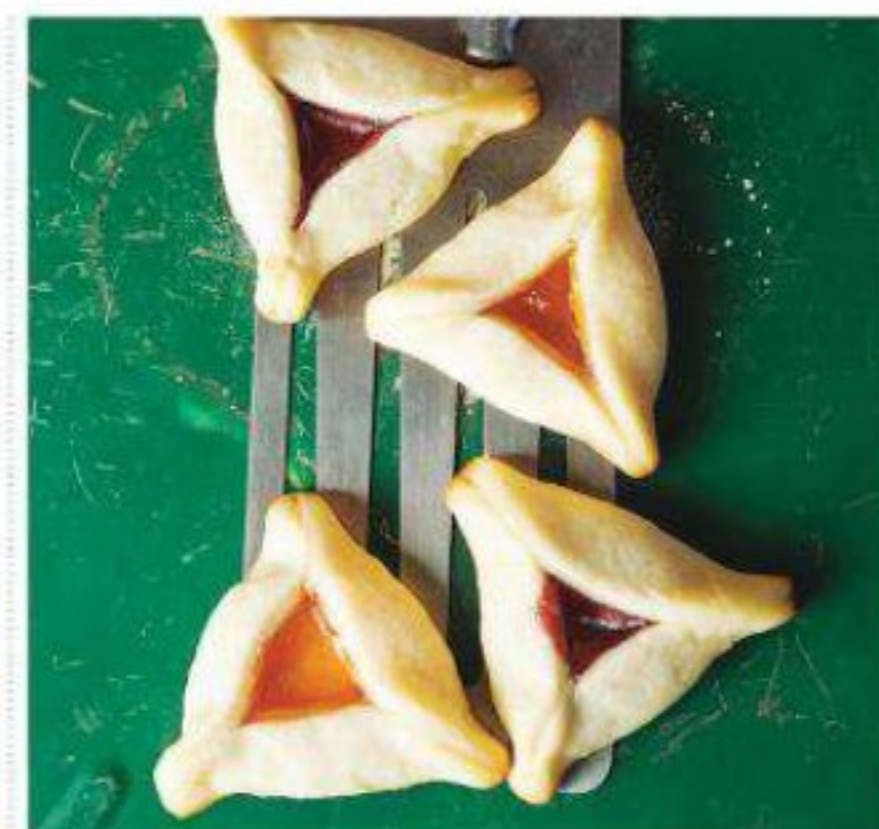
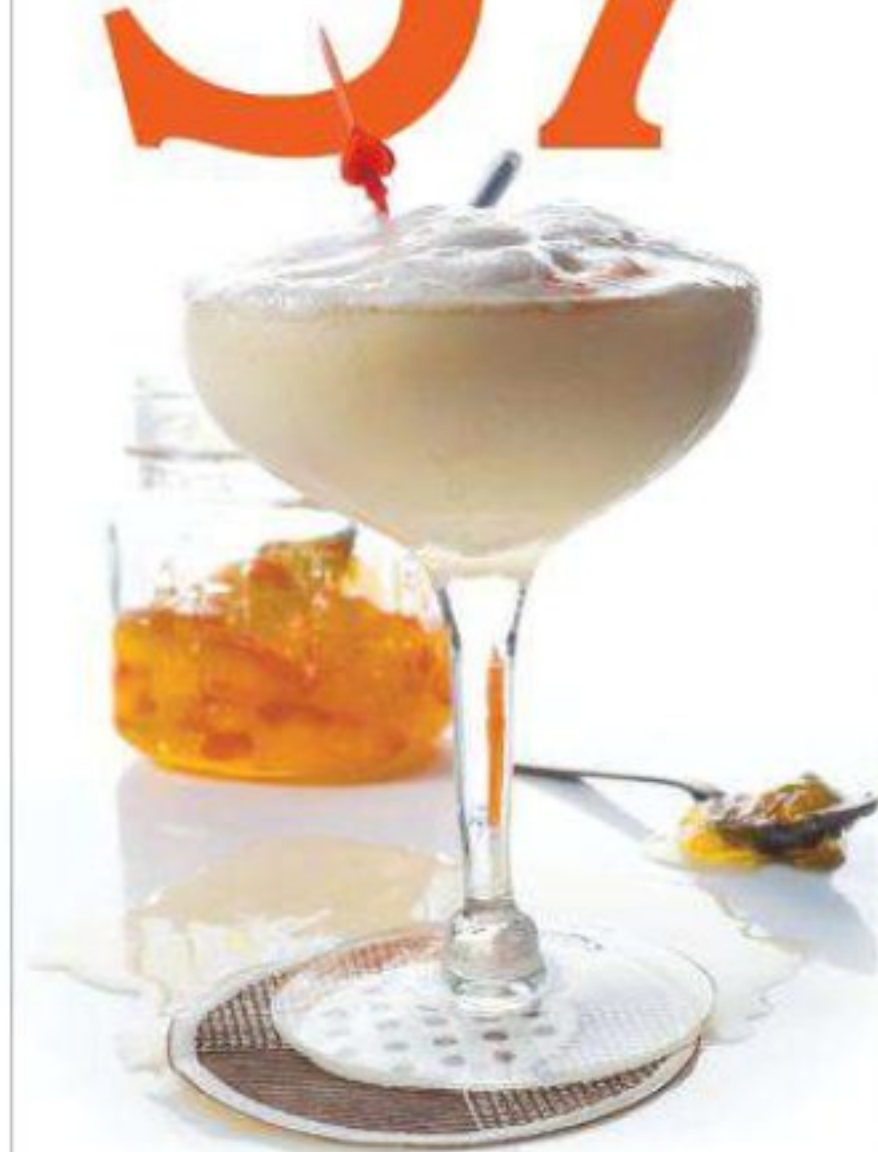


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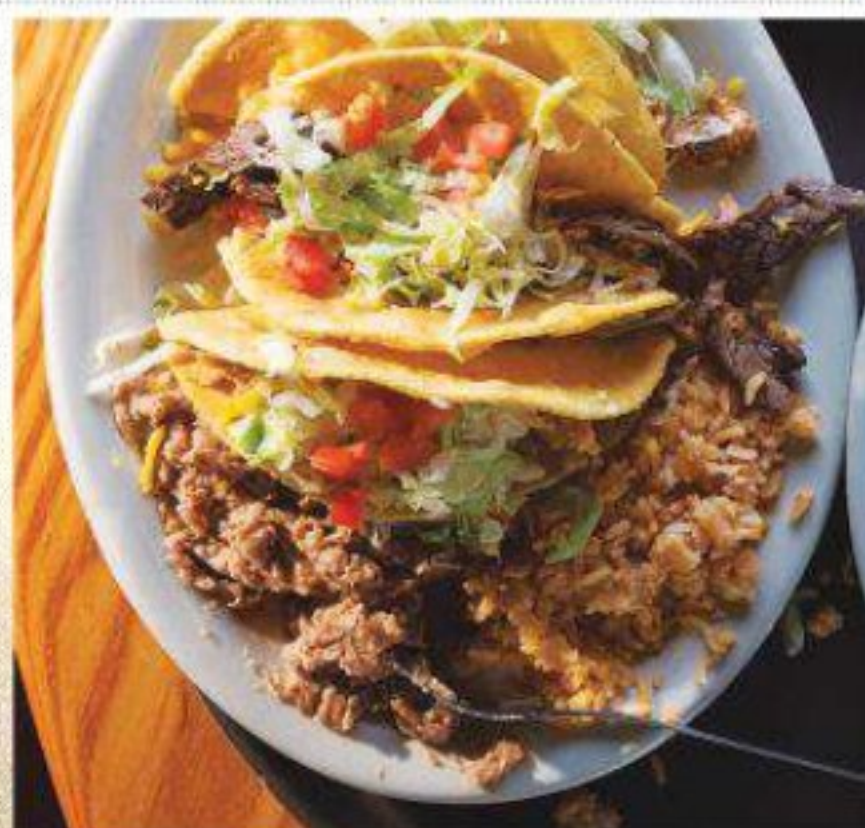
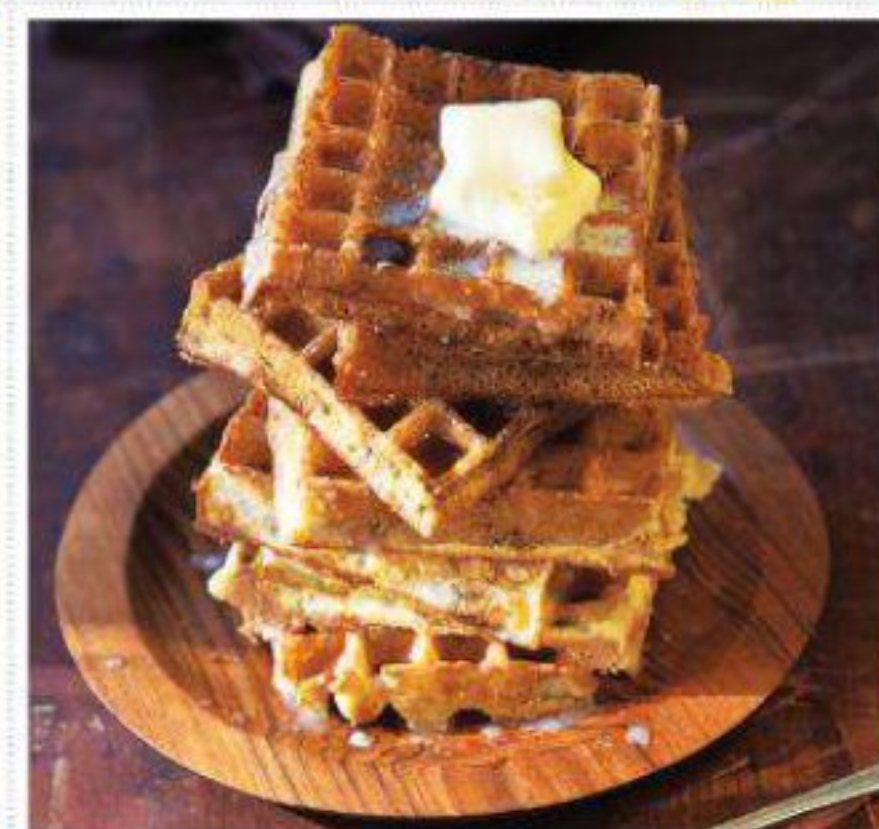
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11:45 a.m.

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LOCAL GRINDS



2:15 p.m.

KULA
COUNTRY FARM



4:00 p.m.

SURFING GOAT
DAIRY



6:30 p.m.

HALI'IMAILE
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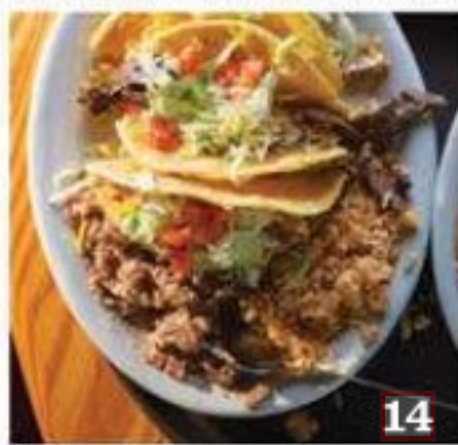
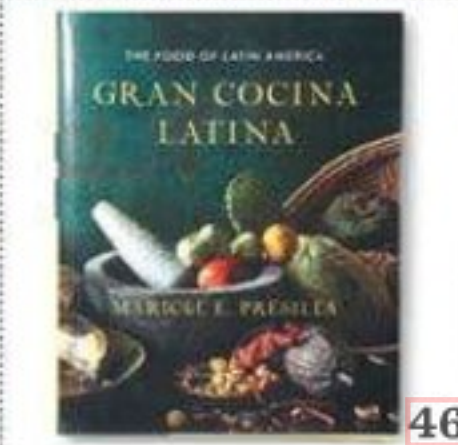
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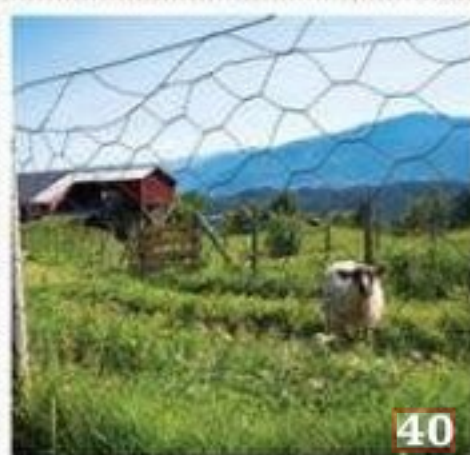
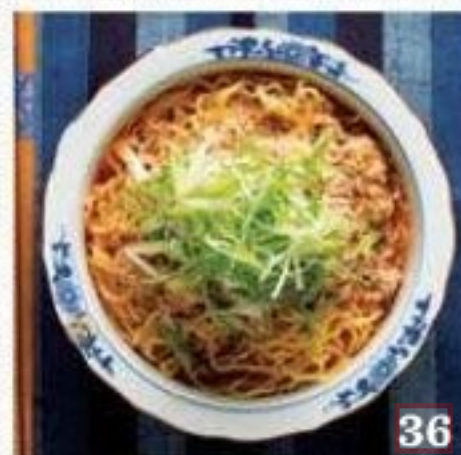
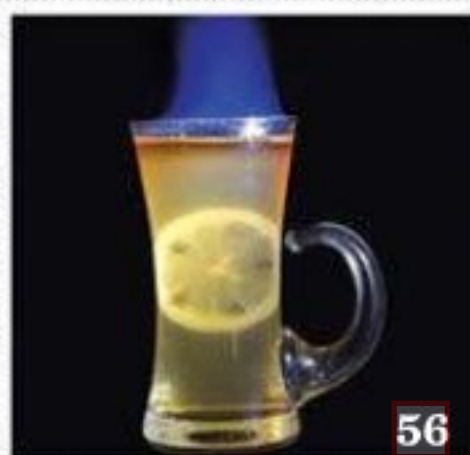
THE SAVEUR 100 TRAVEL EDITION

When we travel, we have one goal in mind: to seek out the most delicious and inspiring places and things to eat. Whether it's a fish soup from a home cook in Norway or one of South America's most vibrant open-air markets, we live to share our discoveries. This special issue chronicles the greatest gustatory hits of our journeys abroad, and close to home. Each one is worth going out of your way for.



This **P** denotes an item that can be found in Pantry, page 92.

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Departments

11 First

When we travel, we go stomach first. *By James Oseland*

89 In the Saveur Kitchen

Chocolate pudding taste test; make your own barbecue potato chips; handcrafting stuffed pasta.

92 Pantry

How to find the ingredients, resources, and equipment in this issue. *By Kellie Evans*

96 Moment

An ice cream truck parks in the unlikelyst of places. *Photograph by Patrick Zachmann/Magnum Photos*

RECIPES

Saveur 100

Devils on Horseback	78
Duarte's Cream of Artichoke Soup	78
Fried Curly Parsley	78
Honey Buttermilk Biscuits	78
Ohio Nachos	78
Gundi (Persian Chicken Meatball Soup)	78
Sopa de Tortilla (Tortilla Soup)	78
Stewed Tomatoes with Ham Steaks	80
Tarte Flambée (Alsatian Bacon and Onion Tart)	80
Bamonte's Pork Chops with Pickled Peppers	80
Christian Delouvrier's Roast Chicken with Herbed French Fries	80
Cozz'e Fasule (Mixed Pasta with Cannellini Beans and Mussels)	80
Crispy Haddock Cakes	81
Feijoada (Brazilian Beans with Smoked Pork, Rice, and Collards)	81
Fiskesuppe (Norwegian Cod and Root Vegetable Chowder)	82
Hangtown Fry	82
Keens' Steakhouse Prime Rib Hash	82
Marion Cunningham's Yeast-Raised Waffles	82
Penne Bolognese	82
Rajma (Northern Indian Kidney Bean Masala Stew)	82
Salmon and Scallops à la Nage	84
Sindhi Biryani (Spiced Goat and Rice Pilaf)	84
Squid-Ink Pasta with Salt Cod Confit	84
Tantanmen (Sesame and Chile Ramen)	84
Shish Taouk (Spiced Chicken Kebabs with Garlic Yogurt Sauce)	85
Alice Medrich's Chocolate Pudding	85
Alice Medrich's House Truffles	85
Blueberry Pie Milk Shake	85
Classic Caramel Corn	85
Chocolate-Peanut Butter Pie	86
Hamantaschen	86
Homemade Black Licorice Twists	86
Mango Bread	86
Australian Flat White	86
Big Red	86
Café Maria Theresia	86
Cinnamon Syrup	86
Colts Neck Toddy	87
Gooney Goo-Goo	87
Granita di Caffè (Espresso Granita)	87
Kopi Jahe (Indonesian Coffee with Ginger)	87
Navy Blue Blazer	87
Whiskey Sour with Marmalade	87
Yuanyang (Hong Kong-Style Coffee with Sweetened Tea)	87

Kitchen

Bamonte's Agnolotti	89
Homemade Barbecue Potato Chips	91

The ★ denotes a Classic SAVEUR recipe. For more information, visit saveur.com/classic. For an index of recipes by category, see page 91.

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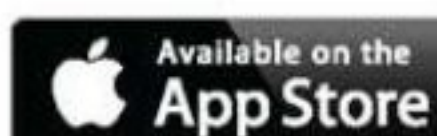
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FIRST



Transporting Meals

There's a wide world of food out there waiting to be tasted

SAVEUR senior editor Gabriella Gershenson traveled to Tel Aviv, where she happened upon the most wonderful concentration of Turkish and Persian foods (see item 1). Contributor Christopher Hall meandered around Norway, falling in love with its elemental cuisine (item 44). I visited Topeka, Kansas, with my pal Kerri Conan, where I discovered the sublime in a chocolate-peanut butter pie (item 41). At *SAVEUR*, we travel a lot.

We don't do it just to sate our palates. When we peruse the market stalls in some faraway place, find ourselves in a newfound friend's kitchen, or sit down to break bread in an unfamiliar restaurant, we are learning about the world. We are becoming intimate with the places where we eat, and our understanding of them expands. From a bag of Sichuan-style peanuts (item 29) to gastromolecular wizardry (39 and 74), we are grateful for the opportunities our appetites provide.

Having this connection to the world is a lucky thing. Sometimes, it's hard-won: Trav-

eling can be exhausting. Yet, as the next amazing coffee purveyor (item 72) or remarkable ramen joint (item 40) reveals itself around the bend, it's invigorating to discover, and to share it with you. We wish you, too, the opportunity to venture out and experience something extraordinary—even if it's in your own hometown. Or on a trip down memory lane with someone you love (item 52).

As we were working on this issue, a meteorological event called Sandy happened upon New York City, where I live. Like so many, several of us who work at *SAVEUR* lost power or had homes that flooded. Cooking by candlelight in a darkened downtown Manhattan apartment—one of the things I made, agnolotti from one of my favorite New York haunts (item 36), is shown above—my husband, Daniel, and I realized that what it takes to make a good meal is so simple: ingredients, a source of heat, and, most of all, the commitment you put into the act of cooking and eating together. May you discover an abundance of such in the coming year. —*JAMES OSELAND, Editor-in-Chief*



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The Saveur 100

TRAVEL EDITION



1 LEVINSKY MARKET

Tucked among garment shops and lighting stores in the Florentin neighborhood in southern Tel Aviv is the unfussy but magical Levinsky Market—a five-block stretch of spice shops, delicatessens, bakeries, dairies, fish stores, and other food purveyors that represent the city's present, past, and probable future. Florentin was settled in the 1920s by Greek immigrants, who were followed shortly thereafter by Turks. The first establishments of Shuk Levinsky (*shuk* is Hebrew for “market”) date from that time. The Turkish bakery **Penso** (Levinsky 43) has been serving spectacular *burekas*, savory pastries best enjoyed with hard-boiled egg and hot pepper relish, for 80 years. Nearby **Konditoria Albert** (36 Matalon; 972/3/682-3863), Tel Aviv's only Greek bakery, opened in 1935, sells memorable sweets, including handmade almond paste and pillow-soft *bizet* (meringue kisses). One of the market's most beloved food shops is also of this generation. **Yom Tov Delicatessen** (Levinsky 43; 972/3-681-3730) is packed from floor to ceiling with treasures ranging from olive oil to hand-stuffed olives. Mid-century immigration from Iran in the 1960s made the Levinsky Market even better, introducing spice kiosks like **Kolbol Zol Gadi** (Zvulun 13; 972/3/682-1164), where in addition to nuts, fruits, grains, and seasonings from across the globe, shoppers can pick up rose water and other Persian ingredients. A handful of Persian restaurants serve daytime menus of kebabs, *gundi* (chicken and chickpea-flour meatballs; see page 78 for a recipe), and *ghormeh sabzi*, an herb and bean stew. The most famous of them, **Salimi** (80 Nahalat Binyamin; 972/3/518-8377), is run by three generations of the same family. In recent years newer places have joined the stalwarts. One of the best of these is **Caffe Kaymak** (Levinsky 49; 972/3/518-5228), which offers a vegetarian menu, cocktails made from arak (a licorice-flavored spirit), and a place to gather well after all the other shops have closed.

Pictured on these pages, Yom Tov Delicatessen. Foods shown on the counter include, from left: feta cheese salad with sun-dried tomatoes, feta cheese salad with pesto, garlic confit, and pickled artichokes.



2 Pickled Peppercorns

Why are we so obsessed with pickled peppercorns, the gorgeous berries from an unripe pepper plant that have been pickled in a vinegary brine? Because their distinct notes of salt, acid, and warm spice make them perfect for any dish that begs for a piquant tang, whether it's a French *beurre blanc* sauce or a rich Thai curry. **P**

3 Nobuyoshi Araki: The Banquet

When photographer Nobuyoshi Araki's wife, Yoko, was diagnosed with a terminal illness that left her with little time to live, he began to document their meals together, shooting each dish that they shared. The resulting photographs, published in Japan in 1993 as *Shokuji*, have been repackaged for English-speaking audiences as *Nobuyoshi Araki: The Banquet* (Errata Editions, 2012). The book contains some of the most powerful food photography we've ever seen. The dishes, shot close up, are messy and graphic, at times more evocative of human bodies—flesh, blood, and hair—than of food. Charged with erotic energy and a sense of loss, the images are vivid, unsettling, and unforgettable.



4 Amaya's Taco Village

In 1976, when Robert Amaya opened up shop in Austin, Texas, all he had was a range and a skillet, so he specialized in tacos fried to order. At Amaya's Taco Village (5804 Interstate 35; 512/458-2531; amayastacovillage.com), the fresh masa "crispy tacos"—kin to San Antonio's fried "puffy tacos"—are griddled first and then deep-fried. Crispy outside, chewy inside, and stuffed with any number of fillings—spicy ground beef, juicy chicken, mouthwatering marinated steak—they're simply amazing. —Robb Walsh

5 Island Creek Oyster Bar Biscuits

The buttermilk biscuit at Island Creek Oyster Bar in Boston (500 Commonwealth Avenue; 617/532-5300; islandcreekoysterbar.com) is a showstopper: a mammoth, piping-hot slab, its crisp crust enclosing a fluffy interior with a lactic tang. Better yet, the whole thing is dripping with a honey, butter, and rosemary glaze whose salty-sweet, piney herbaceousness makes us swoon. (See [page 78](#) for a recipe.)

6 Cape Cod Commercial Hook Fishermen's Association

Some of the best fish we've ever eaten is caught by this group of 1,000 or so New England fishermen, all of whom we count among our heroes. Formed in 1991 in response to the depletion of marine



7

GÖLLES RASPBERRY VINEGAR

Austrian *schnaps* producer Alois Gölles ferments just-pressed peak-season fruit into some of the most delicious vinegar we've ever tasted, achieving a heady fresh-berry aroma and a rich flavor poised between sweet and sharp. We love this magenta-hued elixir blended into a marinade for pork or duck, mixed with seltzer for a tangy drink, and whisked into a dressing, which we drizzle over frisée for a perfectly balanced salad. **P**





life due to overfishing in northeastern United States waters, the Cape Cod Commercial Hook Fishermen's Association has demonstrated that it's possible to bring home high-quality cod and haddock while still protecting the species. Instead of using wasteful methods such as massive-net trawling, the members fish with hooks, lines, and smaller nets. All by-catch, or unwanted fish, is released alive. Unlike industrial trawlers, which can stay at sea for up to a week, the Hook Fishermen deliver fish to port fresh. The group has also lobbied for stronger monitoring of catches nationwide, cooperated with scientists and educators to support healthy oceans, and helped revamp the way the region's fishing is regulated. Best of all is the quality of its catch, which we recently enjoyed in sweet, meaty, fluffy white haddock cakes. (See [page 80](#) for a recipe.)



8 Hangtown Fry

Placerville, California—known during the Gold Rush as Hangtown for its oft-swinging noose—lays claim to this incomparable scramble in which plump, fresh oysters are lightly breaded, then pan-fried in bacon drippings, and tossed with beaten eggs, bacon, and a splash of Tabasco. (See [page 81](#) for recipe). Some say the Hangtown fry, comprised of what were considered edible luxuries in the 1890s mining town, was dreamed up by a pan-handler after striking it rich; others say it was the final meal of a condemned man. Either way, it's one of the finest legacies of the Old West.

CLOCKWISE FROM TOP LEFT: TODD COLEMAN (6); COURTESY ERRATA EDITIONS



9 Skin-On Roasted Beets

Is there anything quite as gorgeous as an unpeeled roasted red beet? Glistening in olive oil and dusted with salt and pepper, beets cook to a moist softness. Their hue deepens to a tantalizing garnet. The sugars concentrate and, in places, caramelize as the juices seep out of the roots' paper-thin skins, which crisp delectably as they cook. The roasting tames the beets' natural earthiness, and a mouthwatering sweetness takes hold.



10 BRIE FERMIER

This cheese, from Ferme de Jouvence (Farm of Rejuvenation), a small dairy near Versailles, France, seems to come from another world, so different it is from most other brie we know. It has an assertive mushroomy flavor, with notes of garlic and hay, and its body is wonderfully luscious and silken. It's what brie was meant to be. **P**

TODD COLEMAN

11



Hamantaschen

My mother's family is Jewish. But not that Jewish. My mother substituted her lapsed Hebrew in the holiday blessing with "hurrah for Hanukkah," and whatever I knew about Passover I learned from Cecil B. DeMille. I didn't know what Purim was until I was nine and attended art classes at the Jewish Youth Center near our house in Philadelphia. In late winter, the drama students put on a play wherein the evil Haman bribes the king of Persia to allow him to kill the Jews. Luckily, the king's favorite wife, Esther, outs herself as Jewish. In a stunning reversal, the king orders Haman hanged, Persian Jewry is saved, and a day is set aside for feasting. Forthwith, we children were served cookies—jam- and poppy seed-filled triangles representing, we were told, Haman's three-cornered hat. Now, the cookies I knew. They were hamantaschen. My grandmother made delectable jewel-like versions year-round; they blew the Youth Center's dry, cakey ones away. Grandma Syl's flaky cream cheese pastry was shaped into tiny triangles framing sweet dollops of her homemade raspberry and apricot-pineapple jams. As I've learned, Purim, which starts on February 23 this year, also calls for *mishloach manot*, or "sending portions"—giving baskets of sweets to friends and relatives. I may not be the most observant of Jews, but with my Grandma Syl's fantastic recipe in hand, this is one ritual I can master. (See [page 86](#) for a recipe.) —*Betsy Andrews*

12

Alice Medrich

Our secret weapon for foolproof desserts is Alice Medrich. The pastry chef is widely dubbed the First Lady of Chocolate for good reason: In the 1970s, she introduced Americans to chocolate truffles (see [page 85](#) for a recipe) and never looked back. Medrich went on to author nine cookbooks, providing us with iconic desserts, such as her take on the Queen of Sheba cake, a velvety chocolate torte, or her satiny chocolate pudding (see [page 85](#) for a recipe). The results are elegant and positively addictive. Yet what we appreciate most is her constant pursuit of perfection. As Medrich writes in *Sinfully Easy Delicious Desserts* (Artisan, 2012), "Today my house truffles have a touch of salt, a vastly easier method of heating the yolks, and a new, ultrasmooth texture. You cannot buy truffles like these." With recipes this good, we have to agree.

13

Candy Cap Mushrooms

It's hard not to fall in love with a mushroom that smells like maple syrup. The aroma of this unique variety, *Lactarius fragilis*, which is native to Northern California, intensifies when dried and brings a concentrated woody sweetness to any dish, whether it's a savory risotto or a sweet crème brûlée. **P**



14 Beach Plum Gin Liqueur

Long Island's violet blue beach plums are an unyielding bunch—they remain bitter even after they're simmered in boiling sugar for jam, which is how they're usually eaten. But local distiller Greenhook Ginsmiths has found a way to tame the wild fruit. This cousin of sloe gin—England's time-honored buckthorn berry liqueur—is made by steeping beach plums in a bath of gin and cane sugar. The result is a balanced sweet-tart infusion that I mix with grapefruit juice, Angostura bitters, and soda for a newfangled fizz. —*Hugh Merwin* **P**

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15

Pizza con Stracciatella di Burrata

As an Italian-American with Neapolitan roots, I used to think there was nothing better than what my cousins called *mutz*: a ball of fresh, milky mozzarella. But that was before I discovered *burrata*: silky-soft sacks of mozzarella filled with *stracciatella*, strands of mozzarella bathed extravagantly in cream. I had a further *formaggio* revelation last year after I moved to Rome and discovered *pizza con stracciatella di burrata* at the just-opened Eataly (Via 12 Ottobre, 1492; 39/06/9027-9201; roma.eataly.it). The crust is made from stone-ground flour and topped with hand-crushed tomatoes, crisped in a superhot oven, then seasoned with salt and olive oil. Then they explode a globe of *burrata* all over it. The result is messy and gooey, hot and cold, the creaminess of the *stracciatella* contrasting with the slight acidity of the tomatoes. A bit of basil doesn't hurt either, but it's the quality of the *burrata* that matters most. —Andrew Sessa

16

Harmless Harvest Coconut Water

Most brands of coconut water are bland shadows of the clear, sweet nectar of a young coconut. Then there's Harmless Harvest, a raw, unpasteurized version sustainably harvested from organic coconut



groves in Thailand. Luscious and complex, with dewy freshness and big almond notes, it's one of the most

15



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restorative drinks we've tasted, in or out of the shell. **P**

17 Stachowski's Braunschweiger Sandwich

The best sandwiches in Washington, D.C., are made at a new place in Georgetown, Stachowski's Market & Deli (1425 28th Street NW; 202/506-3125; stachowskis.com). The one I always order is the *braunschweiger*—a housemade liverwurst made from fatty pork and pork liver, onion, ginger, and other seasonings. It's sliced onto rye bread and smothered in sweet pickles, red onions, and hot mustard. The *braunschweiger* has a pure, meaty flavor, and the condiments really bring the sandwich together. I've been telling everyone to try it. —Mike Isabella

18 Caramel Corn

When it comes to foods that fill our kitchen with tantalizing smells, toasty popcorn and buttery caramel are at the top of the list. So imagine combining the two in salty-sweet caramel corn. It's a cinch to make: Just melt sugar and butter for caramel. Season it, toss it with fresh-popped popcorn, and dust it all with sea salt. We guarantee that the aroma will last much longer than a fresh batch. (See [page 85](#) for a recipe.)



FROM LEFT: SUSAN WRIGHT; TODD COLEMAN

19 Blueberry Pie Milk Shake

There's nothing better than blueberry pie à la mode—except, perhaps, for the blueberry pie milk shake at Hamburg Inn No. 2 in Iowa City, Iowa (214 North Linn Street; 319/337-5512; hamburginn.com). It's exactly what it sounds like: A scoop of vanilla ice cream and a hefty slice of pie go into the blender together, and out comes the ultimate dessert, a creamy shake with buttery crumbles of pie crust and ribbons of gorgeous fruit filling throughout. (See [page 85](#) for a recipe.)

20 San Pellegrino Pompelmo

Italy's favorite grapefruit soda hits the mark like no other. Its bracingly bitter flavor is tempered with just the right amount of sweetness—each sip calling to mind a ripe, juicy grapefruit half sprinkled with sugar. It's great on its own as a lunchtime refresher and arguably even better come dinnertime with a splash of vodka. *Benissimo.* **P**



21 Culinary Backstreets: Istanbul

The intrepid expats behind the blog Istanbul Eats have gone mobile with the Culinary Backstreets:

Istanbul iPhone app (\$4.99), a guide to more than 120 of Istanbul's best restaurants, bakeries, kebab stands, and more. We use it to find the city's most exemplary delicacies, from savory *imam bayildi* (stuffed eggplant) to honey-soaked sweets. With smart search functions, integrated maps, and vivid photos—all accessible even when your phone is off-line—it's the ideal portable portal to one of our all-time favorite food cities.

22 Heritage Radio

Imagine a talk radio station where in place of traffic reporters and political analysts the hosts are food-forward urban homesteaders, culinary scientists, and chefs. Welcome to the Heritage Radio Network. Started in 2009 by Patrick Martins, founder of Slow Food USA, the nonprofit webcast is devoted to all things gustatory, with an indie twist. The 26 programs—all fast, loose, and esoteric—are broadcast from inside two repurposed shipping containers in the garden of Roberta's, a restaurant that has been ground zero for the Brooklyn food movement. Whether it's dairy discussions on cheesemonger Anne Saxelby's *Cutting the Curd*, profiles of the people behind the products on writer Rachel Wharton's *Meet Your Maker*, or *Taste Matters*, an exploration of why we like what we like with Mitchell Davis of the James Beard Foundation, these shows all have one thing in common: They're never canned, always fresh.



23 Juniper

The best meals make you feel loved. That's certainly how it is at Juniper (324 East Third Street, Tulsa; 918/794-1090; junipertulsa.com), which we frequent on mother-and-daughter nights out. This elegant but down-home restaurant is owned by chef Justin Thompson (shown above with blackberry-glazed duck breast, left, and bluenose bass with tomato jam), a booster for our hometown of Tulsa, Oklahoma. Every time we eat Justin's food, we just want to give him a hug. His hen-of-the-woods mushrooms are buttermilk-fried in good Okie fashion. His pan-seared river trout in brown butter has put our favorite Midwestern fish in a league with sole meunière. Then there's his chocolate bread pudding topped with toffee and caramel sauce. Now that's just pure pleasure, Oklahoma or elsewhere. —Kathy Taylor and Elizabeth Frame Ellison

FROM LEFT: TODD COLEMAN; JAMIE ROPER

{craveosity}

noun: a strong passion for incomparable flavor that makes it difficult for individuals to perform simple tasks. *Having a craveosity for Wisconsin Parmesan often renders one speechless.*



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24 Dulce Patria

Using the plate like a canvas, chef Martha Ortiz, daughter of the celebrated Mexican artist Martha Chapa, crafts vivid designs at her Mexico City restaurant Dulce Patria (*Anatole France 100; 52/55/3300-3999; dulcepatriamexico.com*), adding brilliant strokes of color and delicate textures that reveal the rich layers of Mexican history and her own personal experiences. The garnishes atop vibrant tortilla soup (above right; see page 78 for a recipe) and its squash blossom kin (below right) evoke magical-realist still lifes; a husk stretches like a plume from an inkwell in a bowl of *nouvelle esquites*, a street snack of corn sautéed in butter and aromatics. Each course spins a chapter in a fanciful Mesoamerican tale.
—Nicholas Gill





25 HUẾ, VIETNAM

We live in Hanoi, but when we really want to eat fabulously, we go to Huế, Vietnam's old imperial capital. It is located in the center of the country along the Perfume River, which serves as backdrop and source of the city's many fish markets, one of the bedrocks of its captivating cuisine. The Nguyen emperors, Vietnam's last dynastic rulers, were obsessed over a unified national identity, and codified a way of eating based on wet rice and fish sauce. They also held royal banquets 50 dishes strong. The city's cuisine remains a source of pride; dishes are bold, yet refined. At Tinh Gia Viên Restaurant (7K/28 Le Thanh Ton Street; 84/54/522-243; tinhgiaviien.com.vn), we revel in the elevated flavors of the old royal cuisine, snacking on morsels like *banh bot loc*, banana-leaf parcels of prawns and pork in a translucent tapioca dough. But the food of the street is equally compelling. At stalls in Đông Ba market (13 Tran Hung Dao), we devour the city's signature beef noodle soup, *bun bo hué*, shot through with lemongrass, fermented-shrimp paste, and chile oil. Wherever we eat in Huế we're guaranteed extravagant flavors. —Andreas Pohl and Tracey Lister



26

Cook's Tortas

Los Angeles is famous for its stripped-down, überauthentic Mexican restaurants, but the best thing to happen lately to the Mexican lunch counter in Southern California is Cook's Tortas (1944 South Atlantic Boulevard; 323/278-3536; cookstortas.com), a cozy chalkboard-menu café in Monterey Park, just east of downtown. Instead of the baguette-like *bolillo* rolls typically used in the *torta*, an overstuffed Mexican sandwich, they bake their own ciabatta-style sourdough and fill it with everything from tender simmered beef tongue (traditional) to Spanish-style salt cod with sweet roasted peppers (not so traditional). They're all fresh, bold, and delicious. —Javier Cabral

FROM LEFT: JOE SCHMELZER; TODD COLEMAN (2)

27 Nanao

Since 1985, when Katsuko Nanao opened her restaurant Nanao (No. 2 Ishihara Building, First Floor, 1-5-10 Azabu-Juban, Minato-ku Tokyo; 03/3401-7770; nanao77.jp), she's been putting her unique stamp on *kaiseki*, Japan's most formal cooking style. A self-taught chef with an all-female staff, Nanao bucks tradition. And her unorthodox food—sole sashimi with shreds of mountain yam, delicate fried mushrooms with ginkgo nuts—is what happens when home cooking meets *kaiseki*. It's a breath of fresh air. —Kathleen Squires

28

Professor Fritz Briem Grodziskie Beer

Made with smoked wheat malt and a heap of hops, Professor Fritz Briem Grodziskie beer is the perfect complement to sausages and barbecue. Grodziskie, a robust old Prussian style of beer, fell out of fashion a few decades ago, but thanks to beer maker and historian Professor Fritz Briem, it's back and more delicious than ever. Woodsy with a sour twang backed by a bitter jolt, his version is one lip-smacking brew. —Joshua M. Bernstein



29 Huang Fei Hong Spicy Peanuts

We're nuts for this treat from Huang Fei Hong, a Chinese company that's taken a classic Sichuanese tableside condiment and reinterpreted it as the platonic ideal of a snack food. A little bit salty and faintly sweet, with herbal waves of flavor from dried chiles and the citrusy tingle of Sichuan peppercorns, these crunchy roasted peanuts are pure dynamite. **P**

THE RECIPE

Lobster Mashed
Idaho® Potatoes

2.5 lbs Idaho® Potatoes
1 lb Maine Lobster
5 oz Heavy Cream
4 oz Salted Butter
1 tsp Old Bay® Seasoning
1 T Charred Scallions

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30 Chelsea Miller Knives

At once sensuous and solid, whimsical and practical, rough-hewn and precise, these beautiful knives and graters are the work of Chelsea Grace Miller, the daughter of a Vermont carpenter and blacksmith who grew up in her father's shop. Miller makes her blades out of repurposed, durable high-carbon-steel horse files; her gorgeous handles are fashioned from maple and applewood found on the family's Northeast Kingdom property. The finished tools are just right for slicing and grating ripe Vermont cheddars—or, for that matter, anything else on the cheese board.

—Liza Schoenfein **P**

31 Tari Crema de Aji

Every Peruvian household has its own *Crema de Aji*, a condiment named for the South American word for chile peppers. Tari Crema de Aji, an earthy, creamy, and slightly spicy commercially made version, has become mine while I'm away from Peru and studying in the States. Added to everything from sandwiches to scrambled eggs, its flavors—aji amarillo (yellow chile peppers), onions, garlic—for a moment at least take me home. —Maria del Carmen Pottage **P**





Vancouver Dim Sum

With a population that's nearly one-third Chinese (hailing mostly from the dim sum mecca, Hong Kong) and a choice location on the seafood-rich Pacific Ocean, Vancouver is the North American capital of dim sum. Even in a city overflowing with spectacular cuisine from all over Asia, the hectic ritual of Cantonese brunch is exalted by Vancouverites above all others. Whenever I travel there, my schedule is dictated by *har gao*, *siu mai*, and *char siu bao*—shrimp dumplings, pork dumplings, and steamed pork buns—dim sum's holy trinity. On weekends I join the hundreds of people who crowd into massive banquet halls such as **Pink Pearl** (1132 East Hastings Street; 604/253-4316; pinkpearl.com) for the finest rice noodle rolls and the flakiest custard tarts, or **Fisherman's Terrace** (3580-4151 Hazelbridge Way; 604/303-9739) in the heavily Cantonese suburb of Richmond, which boasts what may be the deftest hand with dumplings. At each spot waiters pushing carts full of delicacies cover the tables with a flotilla of small plates and steam baskets that are emptied within seconds. A single meal might consist of plump shrimp and scallop dumplings, salty deep-fried squid, glazed eggplant stuffed with minced shrimp, piquant pepper-steamed short ribs, mounds of garlic-sautéed pea tips, and sweet black sesame rice balls. Inevitably, treats I hadn't ordered, such as fried sweet potato dumplings or shrimp wrapped in delicate bean curd skin, somehow find their way to my table. And I never leave town without picking up some of the fluffiest steamed pork buns from Chinatown's **New Town Bakery** (148 East Pender Street; 604/689-7835). If there's one thing I've learned about Vancouver's dim sum, it's that even if I've just eaten a marathon of dishes, there's always room for one more bite. —David Sax

At left, a cook at Fisherman's Terrace in Richmond, a suburb of Vancouver, plates wu gok, deep-fried taro dumplings.

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33 Keens' Prime Rib Hash

Quite possibly the best steakhouse dish in New York City isn't a steak at all. It's the heavenly prime rib hash served in the wood-paneled pub at Keens (72 West 36th Street; 212/947-3636; keens.com), a midtown Manhattan institution since 1885. A medley of potatoes, onions, and big chunks of the restaurant's famous prime rib, the hash is skillet-fried until the exterior is crisp and just this side of carbonized. It's seasoned to the hilt with rosemary and plenty of salt and pepper and is topped with a fried egg gilded with minced chives. Plunge your fork through the egg and into the hash's center; and the yolk seeps into every crevice. (See [page 82](#) for a recipe.)

34 California Bay Leaves

If the soft-scented Mediterranean bay leaf is the nice boy next door, then assertive California bay, *Umbellularia californica*, is the dangerous guy in the leather jacket. The leaf packs such an aromatic punch—think allspice, cinnamon, menthol—that just walking by a tree will turn your head. I forage the herb and add it sparingly to pilafs, potatoes, and seafood. In a classic dish like



salmon and scallops à la nage (see [page 84](#) for a recipe), just a small amount imparts palate-awakening flavor. —Litty Mathew **P**

35 Hap Townes' Stewed Tomatoes

For 39 years, until

retiring in 1985, James Beverly "Little Hap" Townes worked at the blue-collar café in Nashville named for his father, Hap Townes, that defined meat-and-three meal service. Since sides outnumbered the main three to one on a typical lunch plate, vegetables starred on the menu: butter beans, crowder peas, golden hominy, fatback-laced steamed cabbage, candied yams, and mashed turnips, all accompanied by corn bread hot off the griddle. Most

memorable of the repertoire were stewed tomatoes, simmered with bread and sugar to become a fruity compote that is an ideal companion for ham or pork chops. The recipe, Townes told us, was his grandmother's. His kitchen staff said that most of the old-time cooks they knew made their stewed tomatoes with biscuits, but they all agreed that toasted white bread makes a more buoyant dish. (See [page 80](#) for a recipe.) —Jane and Michael Stern

TODD COLEMAN (2)



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36 Bamonte's

My mother had her bridal shower at Bamonte's (32 Withers Street, Brooklyn, New York; 718/384-8831). When her bridesmaids booked it, they were concerned the place might be a bit old-fashioned. That was 52 years ago. Now, there's no doubt: Bamonte's is old. Pasquale Bamonte opened the Italian restaurant in the Williamsburg area of Brooklyn in 1900—and it hasn't changed much since then. The kitchen moved from the side of the dining room to the back, and the photos on the walls have been updated. Somewhat. But being old is what makes this red-sauce, white-tablecloth landmark so popular. It harks back to a different time: It's got a phone booth *and* a cigarette machine. And the food—basic, classic Italian-American—is so beloved that it draws regulars over the bridges from Manhattan. Pasquale's grandson, Anthony Bamonte, who owns the restaurant along with his daughters, says the most popular dish is the pork chop sautéed with hot or sweet vinegar peppers (see page 80 for a recipe), but linguini with clam sauce (shown, far right) and penne with bolognese sauce (shown at near right; see page 82 for a recipe) are favorites, too, while the beef-and-cheese-stuffed *agnolotti* (see page 89 for recipe) is a clamored-for special. If you have a hankering for something that's not on the menu, your tuxedo-clad server will likely convince the kitchen to make it for you. Speaking of the crew, they've all been at Bamonte's forever. Recently, when my parents, who had not been there in about 20 years, walked into the restaurant, John, the bartender, took one look at my father and said, "Artie, where ya been?" It's that type of place. —Greg Ferro



CORZETTI

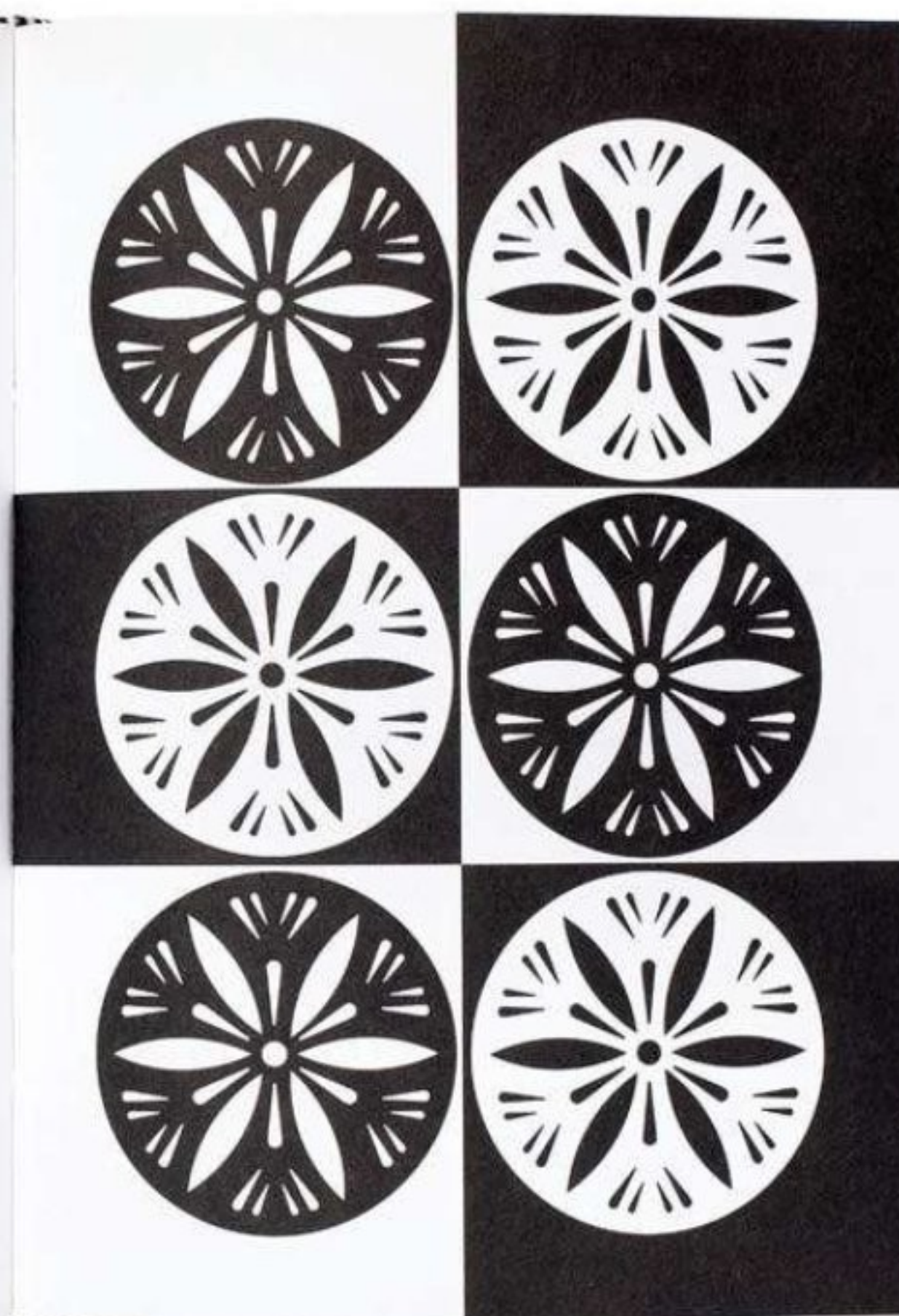
Dimensions
Diameter: 2.4 in
Sheet thickness: 1.5 mm

Synonyms
corzetti in Genovese dialect;
croset in Piedmont; crosetti
in Emilia-Romagna; crosetti,
torsellini

Also good with this pasta
pesto Genovese

Corzetti are large coins of pasta from Liguria, made from flour and water, sometimes with a little egg and oil. Rolled not-too-thick, they are cut into discs and embossed on both sides using a pair of cylindrical fruit-wood stamps, hand-carved on the end grain with a delicate pattern, normally the family coat of arms. Their name derives from an old Genovese money-piece via *crosetti*—a pasta dating from the fourteenth century and as long as your thumb. Although *corzetti* did begin as ancient *crosetti*, they are not to be confused with *crosetti Piemontesi*—of the same origins, but now the northern equivalent of *crosetti*—thumb-sized pieces of pasta lightly indented with a finger.

Corzetti are a highly decorative pasta, and would have had some symbolic significance. As with all good pasta design, the decorative is also functional—the embossed pattern helps to hold scant oily sauces such as walnut pesto, or the classic marjoram and pine nuts.



37 The Geometry of Pasta

Where else but Italy can food and design have conspired to produce hundreds of playful pasta shapes, each perfectly suited to a sauce? That marriage is the subject of *The Geometry of Pasta* (Quirk Books, 2010) by Jacob Kenedy and Caz Hildebrand, an illustrated guide to macaroni and its mates. Equal parts cookbook and culinary history, it explains how to exploit the curves of cavatelli and the ridges of rigatoni, and offers recipes from classical tagliatelle with veal and pork *ragù* to *cozz'e fasule*, made with *pasta mista*, the leftover bits from pasta barrels, cannellini beans, and cherry tomatoes. Like many pasta dishes, it's simple but utterly gratifying. (See [page 80](#) for a recipe.) —Cathy Whims

GOMITI

Dimensions
Length: 1.32 in
Width: 0.8 in
Diameter: 0.5 in

Synonyms
elbow macaroni

Also good with this pasta
braised bacon and peas;
chicken and prunes;
frankfurters and fontina;
Hungarian fish soup;
puttanesca; ricotta and
tomato; Treviso, speck, and
fontina

Gomiti means "elbows" or "crank-shafts." It is unclear whether their inspiration was in fact anatomical or industrial. In either case, the resultant curved, ridged tube is a versatile one, functioning both as a cup and a tube, and excellent at trapping chunky, heavy, and oily sauces.



38 Syrian String Cheese

Unweaving the strands of Syria's ropey, salty *jibneh shelal*, a cows' milk string cheese, is just part of the great fun of snacking on it. To achieve its texture, the cheese is pulled during culturing, when the springy curds are formed. The black, aromatic seeds of the *Nigella sativa* plant are added, punctuating the white cheese with their peppery bite. Addictive as it is alone, *jibneh shelal* is just as good tucked into flatbread or used in a grilled cheese with awesome elasticity. **P**

39 The Curious Kumquat

The award for most far-flung modernist cuisine may go to chef Rob Connoley of the Curious Kumquat in Silver City, New Mexico (111 East College Avenue; 575/534-0337; [curiouskumquat.com](#)). A winding four-hour drive through the desert from Albuquerque, the 'Quat, as locals call it, incorporates hydrocolloids and other standbys of molecular gastronomy into globally influenced dishes—Thai red curry duck, Korean-spiced elk shank—but Connoley's food is just as inspired by his own town. Kids from the local 4-H supply his pork, and he's big into foraging (the crayfish, for example, that fill samosas topped with pistachio foam and pickled grapes are harvested from the nearby Gila River). Sure, Connoley could hold his own in a metropolis, but the 'Quat's roots run too deep to transplant. —Zora O'Neill

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A man with dark hair, wearing a light-colored button-down shirt, is seated at a wooden table. He is holding a pair of chopsticks and lifting a portion of yellow ramen noodles from a red bowl. The bowl has a white interior with a red geometric pattern. In the background, there is a wooden structure and a blue sign with white Japanese characters. The lighting is warm and focused on the man and his food.

40 AMEYA YOKOCHO PUSHCART RAMEN

At night, at the entry to Ameya Yokochō (north entrance outside of the Yodobashi Camera building, 4-10-10 Ueno, Taitō-ku, Tokyo), an old market street in the outer Tokyo neighborhood of Ueno, my favorite ramen vendor appears with his *yatai*, an old-fashioned wooden pushcart on which he constructs steaming bowls of ramen. I don't know the hawker by name, and his cart is unbranded, but his ramen I am intimately attached to; I always order a bowl when I'm in the area. The Japanese are nuts for this iconic soup, built around wheat-flour noodles made with *kansui*, an alkaline mineral water that renders them yellow and springy. Of the many types of ramen—porky *tonkatsu*, salty *shio*, chile-spiked *tantanmen* (see [page 84](#) for a recipe)—my guy makes just one: Tokyo-style *shoyu*. He ladles a soy sauce-enriched clear broth over thin, straight noodles, roasted pork loin and belly, bamboo shoots and mung bean sprouts, fragrant scallions and greens, and a creamy, soy sauce- and mirin-marinated soft-boiled egg. A reverent silence surrounds the cart. All that can be heard is the slurping of noodles and the clatter of chopsticks against bowls. It is the music of satisfaction. —Harris Salat





41 Bradley's Corner Cafe

Pie heaven just might be in Topeka, Kansas, at Bradley's Corner Cafe (844 North Kansas Avenue; 785/235-0086), where there are never fewer than 20 crimp-crust beauties on offer at a time: pies of perfectly caramelized summer peaches (shown above), bracingly sour apple-cranberry, countless riffs on classic pecan. My favorite, available year-round, is the peanut butter-chocolate pie: Beneath a cloud of meringue lie layers of creamy peanut butter mousse and semisweet chocolate pudding—so thick I marvel that the servers manage to slice it. (See page 86 for a recipe.) —Kerri Conan

42

Paris Mandarin Oriental's Room Service

When I check into Paris's Mandarin Oriental (251 Rue Saint-Honoré; 70/987-888; mandarinoriental.com/paris), I never want to leave my room; some days, I barely do. I just stay in my robe, dining grandly on the stellar room service. Mornings bring city-themed breakfasts. A *dashimaki* omelette and grilled sea bream make up the Tokyo repast. Eggs, coffee, and a pastrami sandwich? New York, of course. The Parisian *petit déjeuner* features croissants, Bigorre ham, and champagne. Midday is for international grazing. At midnight, I call down for a snack: a vibrantly spiced *nasi goreng* (Indonesian fried rice) and the ultimate nightcap, a bittersweet chocolate mousse. I sleep like a baby.

—Helen Rosner

43

Yusho Restaurant

There is no other Chicago restaurant so original as Yusho (2853



North Kedzie Avenue; 773/904-8558; yusho-chicago.com), where chef Matthias Merges creates Japanese-style fare using a global pantry and unrivaled technique. Custardy lobster *chawanmushi* dressed in crispy kale and black sesame, twice-fried chicken dusted with *matcha* powder, sweetbreads in *umeboshi* barbecue sauce—each dish inspires awe.



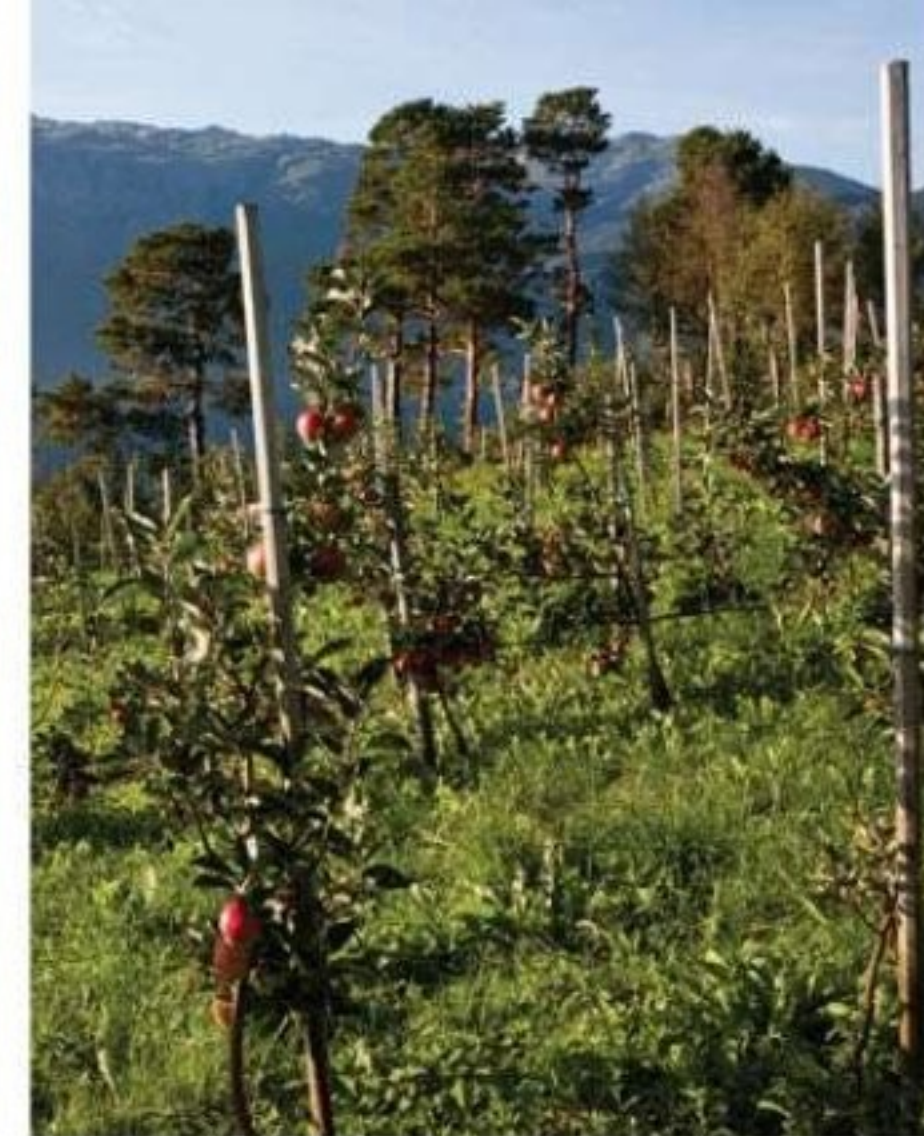
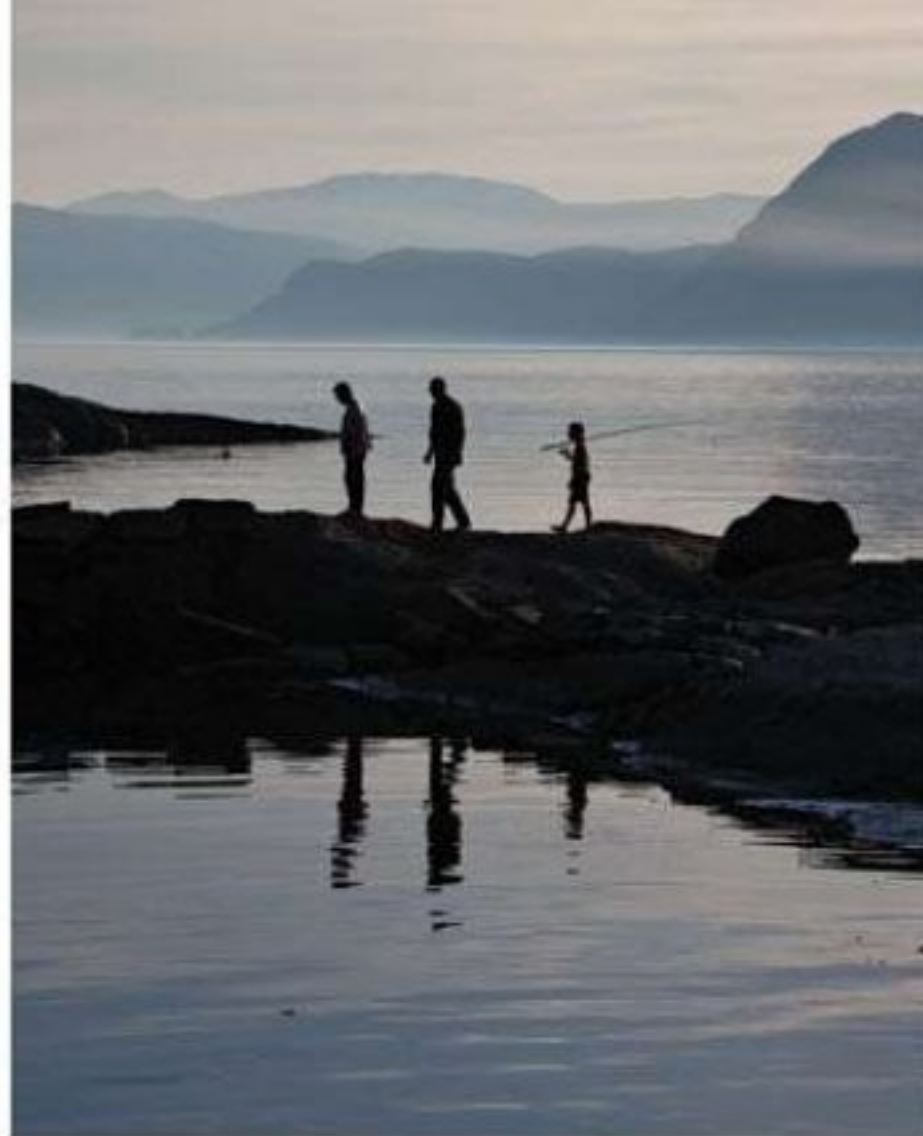
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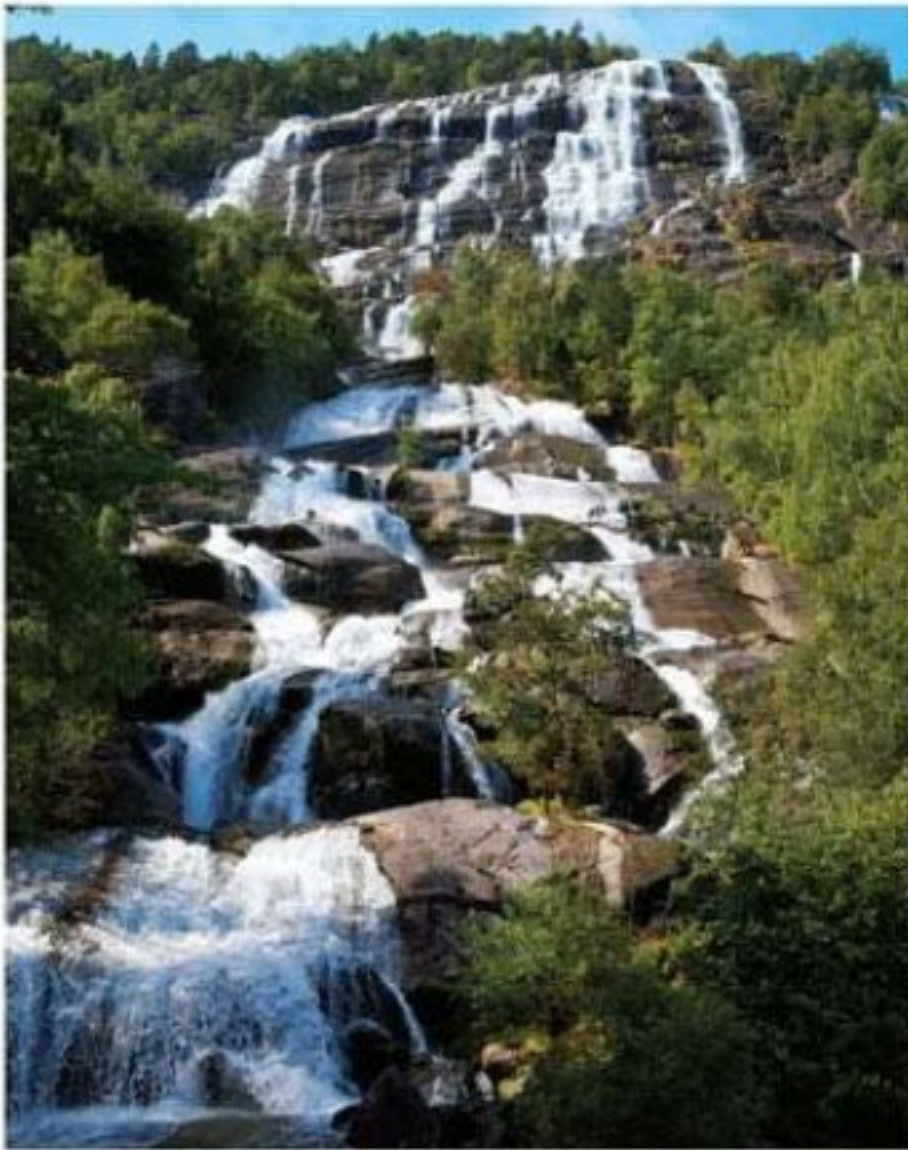


44 Norway

The cooking of Norway has never had the luxury of being fancy. It's a cuisine born of resourcefulness—dependent on superbly fresh ingredients above all else. More than 15,000 miles of coastline provide an abundance of salmon, halibut, shellfish, and cod, eaten fresh and also air-dried to last the cold months, which often come together in creamy *fiskesuppe* (fish soup; see [page 82](#) for a recipe), a warming staple. The pastoral life inland is just as fertile, dominated by dairy and sheep farms: Villsau sheep, descendants of an ancient breed, yield lean, tender, clean-tasting meat, and Norway is just as famous for the purity of its dairy products. Cheeses, such as pungent *pultost*, a caraway-flavored cows' milk cheese, and *geitost*, a spreadable caramelized whey cheese, are special pleasures. And I can't think of a better lunch than *lefse*—Norway's potato flatbread—rolled around fresh goat cheese and a generous layer of smoked salmon. The purity of the ingredients has never been a secret, but in recent years it's garnered new appreciation from chefs, who have traveled abroad and dabbled in global cuisines, only to refocus their energies on developing a uniquely Nordic one, much like in the rest of the region. A small constellation of Michelin stars has appeared in Oslo, farmers' markets have sprung up for the first time in cities, and chefs are marrying refined technique with stellar local ingredients to create the sorts of dishes I encountered at the restaurant **Oslo Spiseforretning** (*Oslo-gate 15; 74/22/626-210; oslo-spiseforretning.no*) that served an earthy mushroom soup topped with a drizzle of a bright green emulsion made from *rämslök*, a wild allium known as Viking garlic, which was previously a stranger to fine-dining kitchens. Indeed, in this part of the world, foraging is a way of life, not reserved for fancy restaurants. But these days one can see chefs alongside regular folks, picking the last raspberries of summer, tiny blueberries that stain fingers indigo, lingonberries that glow like rubies, and pale-orange chanterelles that are eaten fresh and dried, destined for stews and roasts to brighten the long winter. In Norway, foods that were once a means of survival are slowly becoming cherished for the pleasure they bring. —Christopher Hall

The surrounding photographs show that Norway is rich in both food and natural wonders. The old city of Bergen (bottom row, second from left) is surrounded by mountains and fjords. Forest berries and chanterelle mushrooms, fresh and saltwater fish, cheese from goats and cattle, the meat of heritage sheep—all are part of the Norwegian pantry.





45 Devils on Horseback

In my 20s there were writers' groups; in my 30s, exercise groups; in my 40s, book groups; and now, there are only oysters. My unofficial oyster "club" is a ragtag team consisting of a bickering unmarried couple, two divorced mothers, and a 300-pound man. In Los Angeles, when our local supermarket had oysters on sale four for a dollar, we consumed two dozen raw ones apiece, of which, in my case, all but one was perfectly fresh. We partook in a frequent flier-mile jaunt to New Orleans. There, breakfast involved deck-clearing bloody marys; lunch, a fress of oyster po' boys and oyster loaf sandwiches (think 20 oysters chain-ganged together into a meat loaf-like mass). Where some of us met our match, though, was on the fog-shrouded Northern California coast. My partner Charles and myself, aka the Bickersons, were at the time on a lengthy road trip that involved a food-related argument. That didn't stop us from noticing the dreamy pewter-gray Pacific, and here it was almost dinnertime in—where were we?—Cambria! Intuition led us to the Sea Chest (6216 Moonstone Beach Drive; 805/927-4514; seachestrestaurant.com), the favorite local seafood joint, so popular that a line already awaited its opening. Upon flopping open the menu, we saw oysters Rockefeller, oysters casino, oyster stew, and what the...? "Devils on horseback": huge bacon-dressed oysters sautéed and plumped in garlic, butter, and white wine riding atop sourdough rounds weeping with oyster liquor. Usually, a dish by that name features prunes wrapped in bacon; when the oysters are swapped in, the "devils" become "angels." But whoever wrote the Sea Chest's menu knew these morsels were too diabolically delicious to be otherwise named. As Charles later described to our club in stage whisper: "Mounted astride these 'steeds' are oysters clad in strips of darkly crisped hickory-smoked bacon, teetering with the obscene bravado one could only expect from the Lord of Darkness." —Sandra Tsing Loh

International Potato Chips

We never realized how perfectly a simple bag of potato chips could capture the distinct flavors of a cuisine—until we sampled these five from across the globe. **P**

46 Lay's Magic Masala Potato Chips

Generous doses of ginger, garlic, and coriander give these addictive chips their tantalizing South Asian appeal. They're made to be sold exclusively in India, but if you happen to spy a bag at an Indian grocery here in the U.S., be sure to grab it.



47 Calbee Seaweed & Salt Potato Chips

These airy Japanese chips boast a melt-in-your-mouth delicacy. Their briny seaweed seasoning delivers an enticing umami depth.



48 Mari's Potato Chips & Salsa

The essence of earthy potato, these lightly salted Chicagoland snacks come with a packet of *salsa picante*; they're a packaged take on the potato chips fried to order and doused in hot sauce on the streets of Mexico.



49 Hwa Yuan Spicy Oyster Omelet Potato Chips

Mimicking the flavor of a favorite Taiwanese street snack—oysters and eggs fried in lard—these thick-cut ripple chips have a briny seafood flavor with a spicy chile edge and a touch of sweetness.



50 Tyrrell's Ludlow Sausage & Mustard Crisps

Exemplary English kettle chips, these deliver heft, crunch, and a flavor just as promised: They taste like porky, spiced bangers slathered with multigrain mustard.



TODD COLEMAN (6)

A picture paints 1,000 words. Even if that means 1,000 beautiful's.



You know that you've chosen the perfect getaway when you're at a loss for words to describe how you feel. Watching waves crash into weather-worn bluffs. Sailing off course down the twisting paseos of State Street. Museums, theaters, and historic architecture creating vivid memories that would make even the finest cameras jealous. But good thing you brought one along, because words simply can't describe what's here.

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51 ANAHEIM'S LITTLE ARABIA

The nickname locals started using for the predominantly Middle Eastern business district in Anaheim, California, years ago hardly fits the place today. Little Arabia, an immigrant neighborhood since the 1980s, isn't so little anymore. In fact, it's one of the most expansive and vibrant ethnic enclaves I've seen anywhere. I can spend hours in the restaurants, bakeries, and grocery stores on the main strip in Brookhurst Street and beyond, all representing scores of Near East cuisines. A favorite spot of mine is **Mamounia** (1829 West Katella Avenue; 714/552-2813), a Moroccan oasis with silk pillows and oriental rugs; they make an incomparable lamb stew that's fragrant with saffron and ginger. At the **Olive Tree** (512 South Brookhurst Street, Suite 3; 714/535-2878), I can satisfy my craving for *mansaf*, the Jordanian delicacy of lamb shoulder braised in a yogurt sauce, and also *molokhia*, Egypt's national dish of slow-cooked greens. **Forn Al Hara** (512 South Brookhurst Street; 714/758-3777), a Lebanese bakery, makes chewy flatbreads smothered with tangy *labneh* and sumac-rich *za'atar*, as well as fabulous pastries such as *maamoul*, semolina cookies with a date filling. Not long ago I visited **Nara Bistro** (1220 South Brookhurst Street; 714/991-6800; narabistro.com) for *iftar*, the evening meal that ends each day of fasting during the Muslim holiday of Ramadan. The doors opened at sundown to reveal an elaborate buffet including *makloubah*, a layered dish of beef, rice, and eggplant, and *aish al saraya*, a heavenly Lebanese bread pudding. Then there are the markets, wonderlands of Middle Eastern ingredients. My first stop when I'm shopping for a meal is usually **Altayebat** (1217 South Brookhurst Street; 714/520-4723; altayebat.com), a stalwart that's been selling imported dry goods, halal meats, and specialty foods such as fresh pistachios since the early '80s. And I love strolling through the capacious aisles of the neighborhood Super King (10500 South Magnolia Avenue; 714/527-5809; superkingmarket.com), a big-box local food chain that, here, has a decidedly Middle Eastern bent. I find myself marveling at the incredible variety of rose-flavored drinks, say, or the different kinds of Egyptian rice. The place is mere miles from the kitschy Americana of Disneyland, yet it couldn't feel farther away. —Barbara Hansen

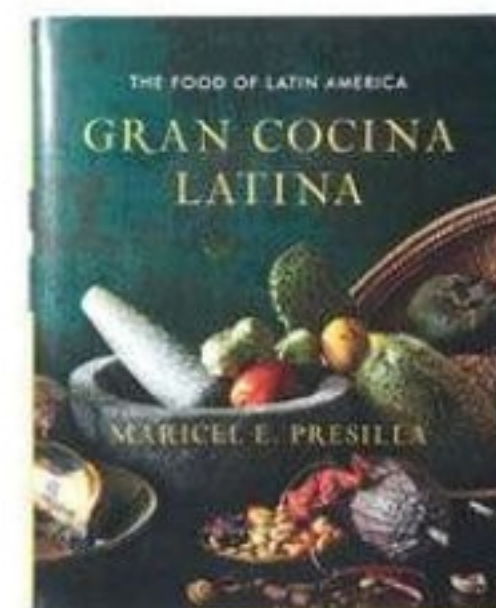
A selection of dishes from the Olive Tree in Anaheim, California, clockwise from top: deep-fried tilapia and spiced brown rice; lamb shanks with spiced brown rice; lamb, kofta (ground beef and lamb), and chicken kebabs with grilled vegetables (see page 85 for recipe).



52 DUARTE'S TAVERN

After my parents' divorce in the 1970s, Mom and I did the best we could to cobble a new family unit together. Part of that was creating new traditions. We found one in our regular pilgrimages to Duarte's Tavern (202 Stage Road; 650/879-0464; duartestavern.com) in Pescadero, California. After a two-hour drive from our Bay Area home and a brisk walk along the craggy coast, we would head to Duarte's and warm up over steamy bowls of cream of artichoke soup (see page 78 for a recipe). Opened in 1894, Duarte's was everything you wanted a California diner to be, and still is. Unlike other such establishments, which have been what I like to call "arugulized," Duarte's still serves classics like BLTs and burgers, along with local specialties, including Pacific-caught fish, and plenty of artichoke dishes. Then there are the desserts, my favorite being the olallieberry pie, made with the tangy West Coast hybrid berries. It's quite possibly the best pie on Earth. My mother is gone now. But when I go back to Duarte's for a bowl of that artichoke soup, I can't help thinking I'm keeping our relationship alive. —James Oseland

TODD COLEMAN (3)



53 Gran Cocina Latina

The vast, diverse cuisines of Latin America would seem to defy attempts to map them out. But chef and culinary historian Maricel Presilla has done just that with *Gran Cocina Latina: The Food of Latin America* (W. W. Norton & Company, 2012). The fruit of nearly 30 years of research in Mexico, Brazil, her native Cuba, and beyond, the 901-page cookbook traces the region's countless culinary paths as they intermingle and diverge, picking up streams from Europe, Asia, and elsewhere. Each of the 584 recipes for soul-satisfying dishes, from Guatemalan *pipián* to Peruvian duck, tells a story that Presilla weaves into her masterpiece.



54 Anardana

In northern India and Pakistan, burgundy-colored *anardana*—ground sun-dried pomegranate seed—is stirred into stewed chickpeas, incorporated into meat rubs, and sprinkled atop myriad dishes for a burst of mouthwatering piquancy. **P**

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55 TSUKEMONO

The variety and deliciousness of *tsukemono*, traditional Japanese pickles, are simply unparalleled. Smoky-tasting *nukazuke* Ⓐ, vegetables pickled in fermented rice bran, and *ko-nasuzuke* Ⓑ, tangy baby eggplant pickled overnight in mirin, sugar, and soy sauce, are usually eaten at the end of a meal. Sweet, acidic *fukujinzuke* Ⓒ, a chutney-like daikon radish, lotus root, and ginger pickle, is often served with Japanese curry. *Takanazuke* Ⓓ, sun-dried, salted mustard leaf, is sometimes flavored with soy sauce and sesame seeds and used to season rice. For *hakusai to ninjin no sokusekizuke* Ⓔ, daikon and carrots are quick-pickled in vinegar with ginger and shiso for a bright palate cleanser. The purple hue of *shibazuke* Ⓕ, crisp strips of cucumber and eggplant, comes from the pickling agent, plum vinegar. After a few hours in salted *koji* rice (steamed rice inoculated with *Aspergillus oryzae*, the fungus used to make sake and miso), daikon and seaweed become *shiokojizuke* Ⓖ, umami-rich pickles that are perfect nibbled alongside sake. Intensely tart *umeboshi* Ⓖ—salt-preserved Japanese plums—are typically eaten with rice. *Takuan* Ⓖ are dried radishes that long-ferment in sugar, salt, and rice bran, a process that turns them yellow. They, too, are often the bright finale to a meal. ❷



56 PRESERVES IN COCKTAILS

Fruit preserves have always been a reminder during colder months of the previous summer's bounty, and there's no quicker or lovelier path to those memories than with a cocktail. I combine tequila and black currant jam, mix rum and fig jelly, and, best of all, shake orange marmalade into my whiskey sour (see page 87 for a recipe), where it adds texture, sweetness, and an extraordinary touch of citrus-peel bitterness. —Jeffrey Morgenthaler

TODD COLEMAN

57

Cooking with the Troops

For combat veterans, coming home can be hard, especially for those who went straight from their parents' houses to the military. Cooking with the Troops (cwtt.org) is a charity started by veterans that organizes barbecues and culinary training for wounded service members. It was founded on the premise that preparing honest food can help ease the transition to civilian life. Cooking provides a break from post-combat pressures, says Ellen Adams, an instructor with the organization and a veteran herself: "I can get in the zone and forget about everything else." The soldiers she works with find that cooking does something else, too: It makes them feel whole again.



58

Zojirushi Micom Rice Cooker

It looks a bit like R2-D2, and it's just as smart. With its multitude of settings and thermal sensors, this computerized rice cooker turns out perfect grains, no matter the variety: fluffy jasmine, tender basmati, toothsome brown rice. Adjusting its own temperature and cook time, soaking and steaming and keeping the cooked rice warm, it's our kitchen's most fail-safe gadget. **P**



59 Curly Parsely

Poor curly parsley! While pungent flat-leafed parsley is a widely beloved ingredient, the picturesque curly kind has been relegated to the role of mere garnish. But it's got so much more potential than that: With its subtle flavor, it melds beautifully with other ingredients in dishes like Lebanese tabbouleh. Its crinkly leaves add interesting texture to dressings and sauces, which cling beautifully to its crevices. And dunked in a flour-white wine batter and deep-fried, it makes an ethereal crispy snack (see [page 78](#) for a recipe).

PHOTO: TODD COLEMAN; ILLUSTRATION: WILLIAM REYNOLDS



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60 Lunar New Year in Hong Kong

It's no secret that my hometown of Hong Kong is a nosher's paradise. This is a city that's famous for its dim sum, after all. But you haven't *really* tasted the pleasures of Hong Kong until you've been there for Lunar New Year, when, for 15 days straight—starting with the year's first new moon, usually in late January or early February—the city's markets, restaurants, and home kitchens kick into high gear. This holiday is all about food, all the time. Day and night during Lunar New Year, the teeming city transforms itself. Street snacking and family feasts become the focus of daily life, and sidewalk stalls and restaurant menus fill up with a constellation of delicious (and auspicious) foods that are said to bring prosperity and health in the year to come.

The easiest way for visitors to get an authentic dose of New Year's spirit is to explore the city's numerous street markets, which are bursting with colorful New Year's treats such as

From left: A Lunar New Year family reunion dinner of (clockwise from left) sweet and sour pork; sautéed oysters, fish balls, and vegetables; shredded steamed chicken; roasted pork; sautéed chicken kidneys; minced fish, water chestnuts, and mushrooms wrapped in bean curd; roasted pork; and, at center, sautéed choy sum. Rock Tsui, a dining room captain at Grand Stage restaurant with a plate of braised, dried oysters. Visitors at Wong Tai Sin Temple shopping for luck-giving charms.



candied lotus root; kumquats preserved in sugar; savory turnip cakes flecked with shredded cured pork, dried shrimp, and mushroom; roasted melon seeds dyed red for good luck; and the sweet sesame-encrusted fritters called *siu hou jhou*.

Lunar New Year is the best time to eat out in Hong Kong, as restaurants feature tasty holiday dishes that are hard to find the rest of the year. Families dine out on *pun choi*, a magnificent hot pot of vegetables and meats swimming in a savory broth, followed by desserts like *gwai faa jan yeung yun ji*, a sweet soup of rice and dumplings, which symbolizes family togetherness. Dim sum restaurants offer extravagant dishes, including sumptuous dumplings filled with minced pork and shrimp crowned with the highly prized shellfish, abalone. Then there are sugar-and-soy-braised pork knuckles, a classic seasonal specialty that is said to be

ARIANA LINDQUIST (3)



symbolic of love.

For me, though, the best place to enjoy the holiday is at home. I grew up in a tiny apartment in the city's Tai Kok Tsui district. When I was little, my siblings and I were allowed to stay up late while my mother cooked. From our modest kitchen flowed an endless stream of sweet and savory delights. Now that I'm older, my mom and I cook together when I come home for Lunar New Year—which I do each and every year. We roll out flour dough for *jou gok*—deep-fried half-moon dumplings filled with sugar, dried coconut, crushed peanuts, and sesame seeds. We also make pink-tinged savory dumplings called *hung tou gwo*, which are stuffed with a sticky filling of rice, dried shrimp, mushrooms, and crunchy ground peanuts. Shaped like a peach, which symbolizes longevity, the dumplings are a New Year's dish from southern

From left: Wong Tai Sin temple; a lion dancer in the streets of Hong Kong; a family sharing pun chui, a hot pot of noodles, vegetables, and meats.

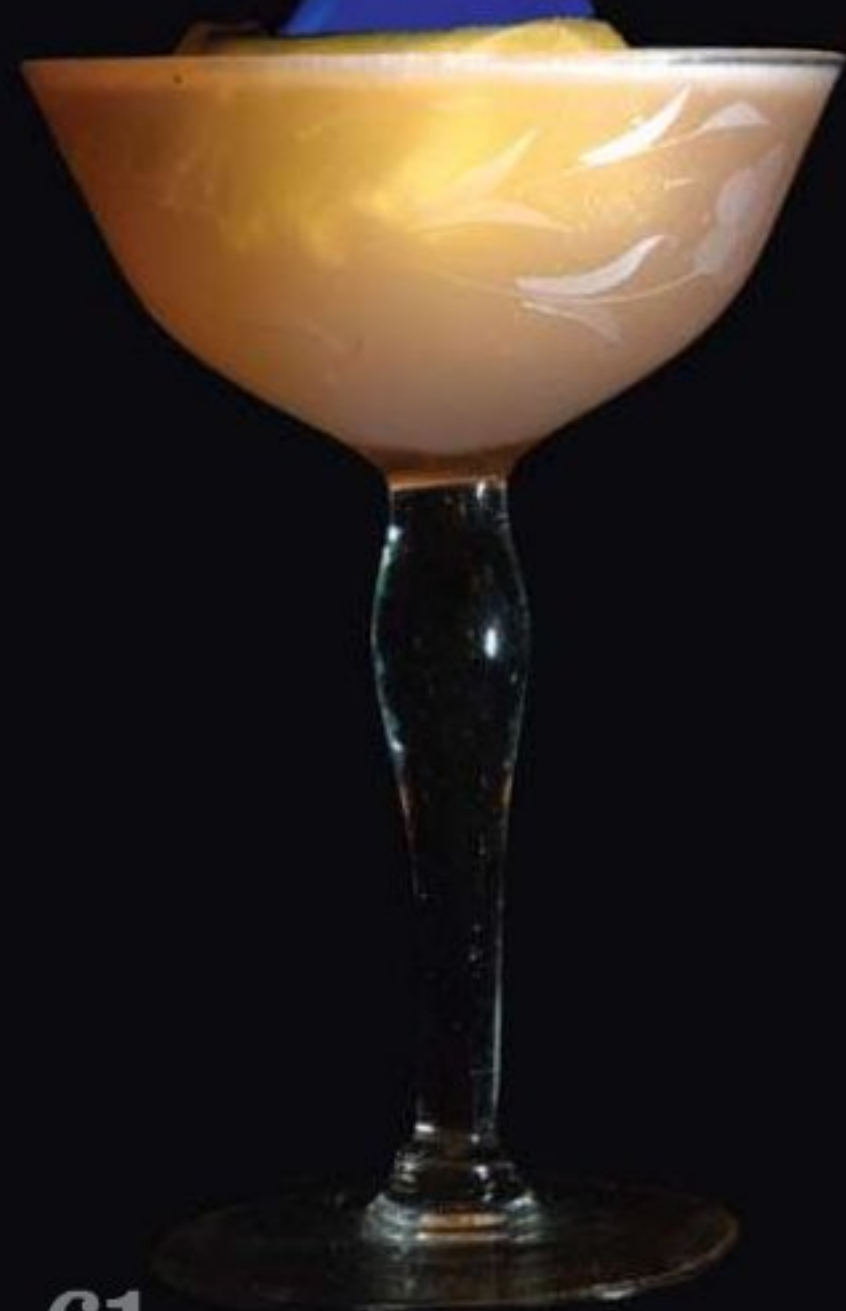


China, where my parents are from.

If I had to pick a moment of the holiday that I love the most, it would be the meal that kicks it all off: *tyun yun faan yuan fan*, the traditional “family reunion dinner.” It takes place on the eve of the Lunar New Year, and, with its celebratory “get-together” feeling, it always puts me in the New Year’s spirit. We fill up on steamed chicken served with a tart plum sauce, dried oysters braised in soy sauce and sugar, and *chiu chow yu gyun*—which is sheets of tender bean curd wrapped around a filling of minced fish, water chestnuts, and mushrooms. Sublime.

Now that my six siblings and I are grown up, and some of us live far away, the flavors of Lunar New Year mean more to us than ever. One thing is for sure: We wouldn’t miss it for the world. —Kit Yau

ARIANA LINDQUIST (3)



61



62



64



63

FLAMING COCKTAILS

Legend has it that when President Ulysses S. Grant had his first Blue Blazer—a flaming whiskey toddy poured between cups in a pyrotechnic arc—he rewarded its inventor, Jerry Thomas, with a cigar from his own breast pocket. It was well deserved: Fire enhances aromatics, brings pleasing warmth, and caramelizes surface sugars, making the experience of sipping a cocktail all the more heady. While you're unlikely to land a presidential commendation for flambéing drinks at home, what you will get is showstopping libations, such as these from bartender Brad Farran of Brooklyn's Clover Club. (See page 86 for recipes.)

61 The Big Red

Grapefruit juice and cinnamon-infused syrup bring bright, spicy balance to the wallop of navy-strength gin, a variety with an extra-high alcohol content. This elegant drink is topped with a flaming lime rind.

62 Gooney Goo-Goo

The flavors of ruby port and cognac grow even more profound when fired up in this orange juice-laced drink. Ground cinnamon sprinkled over the flame brings aromatic intensity.

63 Colts Neck Toddy

Named for the New Jersey birthplace of Laird's Apple Brandy, this toddy gets bittersweet complexity from cardoon-flavored *amaro*. Blow out the burning bourbon that floats atop the drink, then stir it in.

64 Navy Blue Blazer

This twist on Jerry Thomas's original uses overproof rum, a spirit with a high sugar content that, when burned, lends caramel depth to the drink.

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65 PORTELA SAMBA SCHOOL FEIJOADA PARTIES

On the first Saturday of each month, the Portela Samba School in Rio de Janeiro hosts one of the best parties in town. Aside from offering copious amounts of *feijoada*, a traditional stew of beans, salt-cured pork, and dried beef served with shredded collard greens, garlic rice, and orange slices (see [page 81](#) for a recipe), the school's *feijoada* parties invite students and the general public alike to come drink and dance the night away. While I had known about this recurring event for years, I had never actually been. So on a recent Saturday afternoon I gathered some friends and headed to Portela (*Rua Clara Nunes 81, Madureira; 55/21/2489-6440; gresportela.com.br*) to see what I'd been missing. There we found thousands of our fellow countrymen and -women dancing joyously in a cavernous covered hall, as other equally joyous spectators sat on chairs or simply the floor, balancing paper plates of *feijoada* on their laps. As I savored my own plateful, I took in the revelry surrounding me. It was then I was reminded of why this—my hometown—remains my favorite place on Earth. —Bruno Fiuza

66

Topo Chico

Whenever I'm lucky enough to find an ice-cold glass bottle of Topo Chico at a Mexican grocery in the States, I'm sure to grab one. The bubbly mineral water, with its clean, slightly salty taste, takes me back to the sweltering Texas border towns where I first discovered it. I love its logo, with its old-fashioned font whimsically capped in frost. And I relish knowing that the water I'm drinking has been sourced from a limestone-rich spring at the foot of its namesake, the inactive volcano Cerro del Topo Chico in Monterrey, Mexico, since 1895. It's amazing how something so simple can transport you so far. —Cory Baldwin **P**

67

Angelo Brocato's Cannoli

A trip to New Orleans can restore your faith in many things: jazz, Creole cooking, the human spirit—and, not least in my book, the cannoli. A single visit to Angelo Brocato's (214 North Carrollton Avenue; 504/486-1465; angelobrocatoicecream.com), a century-old sweets parlor in Mid-City, will redeem a hundred soggy, overstuffed versions of this Sicilian treat. Each crisp-fried shell is filled to order with fresh, sweetened ricotta, candied citrus rind, and semisweet chocolate chips. The ends of the pastry are dipped in bright green chopped pistachios, and the cannoli is served on a doily-covered plate. Every time I taste one I take comfort in the fact that some things in this world remain as

wonderful as they've always been. —Keith Pandolfi

68

Tarte Flambée

Like many of the world's great foods, *tarte flambée* started out as a working-class dish—in this case a flatbread cooked in wood-fired ovens by farmers in Alsace. One of our favorite chefs from that French region, Gabriel Kreuther, serves a spectacular version in the Bar Room of the Modern (9 West 53rd Street; 212/333-1220; themodernnyc.com) in Manhattan. True to tradition, he tops buttery pastry with crème fraîche, sliced onions, and smoked bacon, then blasts it in an oven (hence the *flambée*) until it's bronzed, bubbly, and perfect. Such humble origins, such transcendent results. (See [page 80](#) for a recipe.)

69

La Mangeoire's Roast Chicken

One of the juiciest roast chickens we've ever eaten is served at La Mangeoire (1008 Second Avenue; 212/759-7086; lamangeoire.com), a low-key French bistro on Manhattan's Upper East Side. The chef behind that chicken is none other than Christian Delouvrier, a fine-dining veteran who, since his start in the late 1960s in France, has helmed some of the world's most famed kitchens. He's always roasted his chicken in the same way, with thyme and garlic on the inside and soy sauce and butter outside. The trick, Delouvrier taught us, is to tie the legs close to the body to protect the breast from the heat while it cooks. The technique is so easy,



67



69



68



70

and the chicken stays incomparably moist. (See [page 80](#) for a recipe.)

70 Ohio Nachos

Instead of using tortilla chips, Ohioans festoon potato chips with cheese and other toppings for a deliriously good riff on nachos. Our favorite version comes from Cap City Diner in Columbus (1299 Olentangy River Road; 614/291-3663; capcityfinediner.com), which features thick-cut kettle chips drizzled with a garlicky alfredo sauce, topped with Maytag blue cheese and chives, and heated until gooey. Pungent, salty, creamy, and crisp, they're our latest guilty pleasure. (See [page 78](#) for a recipe.)

71 Original Swizzle Stick

The swizzle stick, not to be confused with that plastic stirrer the bartender leaves in your lowball glass, is actually an age-old instrument for cocktail making—and a brilliant example of man adapting nature to his most pressing needs. It is the actual branch of the shrub-like *Quararibea turbinata*, aka the swizzlestick tree, a species indigenous to the Caribbean. The clever islander who first used one of the tree's stalks to mix crushed ice with rum, juice, sugar, spice, or some other combination of harmonious cocktail ingredients, is lost to history. But spun back and forth between the palms of the hands, the namesake stick froths a drink better than any man-made tool out there. — Jackson Cannon **P**





72 ISTANBUL COFFEE SHOP

Kurukahveci Mehmet Efendi (Tahmis Sokak 66 Eminönü; 90/212/511-4262; mehmetefendi.com), the phenomenal 141-year-old Turkish coffee purveyor, is located in a weather-beaten deco building just outside of Istanbul's Spice Market. Through its street-front window, thousands of brown wax-paper packets of freshly ground coffee are sold each day. The beans are roasted on the premises and then ground as finely as cake flour in belt-driven mills that chug away from morning to night. Taken home and brewed the traditional Turkish way—brought to a boil with water and sugar in a long-handled pot called a cezve—Kurukahveci Mehmet Efendi coffee is the boldest, ballsiest you'll ever taste. **P**

THIS PAGE: TODD COLEMAN; FACING PAGE: CHRIS GRANGER



73

The French Press

At Lafayette, Louisiana's most vibrant restaurant, The French Press (214 East Vermilion Street; 337/233-9449; thefrenchpresslafayette.com), homegrown chef Justin Girouard makes his own boudin, the Acadian sausage of pork, rice, and cayenne. (Delicious.) Then he fries it and serves it on toasted French bread topped with two poached eggs and chicken and andouille gumbo. (Even better.) His crispy softshell crab is served with a refreshing citrus slaw, and his smoked duck breast is paired with pillow-soft sweet potato spätzle. Using locally produced food, Girouard honors Cajun cooking, all the while making it uniquely his own.



Playing with Fire and Water

In 2008 Linda Ancil, a private chef and caterer in Connecticut, asked herself this question: “What if I could cook whatever I wanted?” Over the past five years she has documented the answers to that question on her food blog, www.playingwithfireandwater.com, for which she cooks, photographs, and provides recipes for gorgeous avant-garde dishes: ravioli encased in wrappers of salmon, a rainbow of parchment-thin vegetable wafers (pictured, above), “figs” made of cheese, “cheese” made of blueberries. Ancil’s posts sometimes provide lessons in the chemistry of flavor; sometimes they are spare and lyrical. But always they are driven by a curiosity that makes even the most radical culinary techniques feel like the natural provenance of home cooking. —*Steven Stern*

75 Pressure Cooker

No South Asian kitchen is complete without a pressure cooker, the kind that comes with a bobbing weight on its lid and lets out five-second whistles as the food cooks. It’s how Indian homes manage to turn out elaborate *dal* (lentils), *rajma* (kidney beans), or *choley* (chickpeas) in under an hour and make even the toughest cuts of meat into succulent curries. The first time I used one in my



American dorm room, its sound had the entire floor knocking on my door in panic. But the perfectly cooked *rajma* (see [page 82](#) for a recipe) that I scooped out afterward assuaged any concerns and turned the night into a party. —*Nidhi Chaudhry* **P**

76 LENNY RUSSO

At Heartland Restaurant & Farm Direct Market (289 East 5th Street; 651/699-3536; heartlandrestaurant.com) in St. Paul, Minnesota, chef-owner Lenny Russo showcases the bounty of the upper Midwest: in the fall, sugar pumpkin tartlets and fried goose wing with cranberry compote; in spring, wild leek vichyssoise and grilled Duroc pork chops with fiddlehead ferns. The market, adjacent to the restaurant, overflows with house-made heritage-breed charcuterie; wild turkeys and ducks; Lake Superior whitefish and trout; fresh berries in summer, preserved ones in fall; mustard ground from local seeds. So much abundance! For Russo, an Italian-American East Coast transplant, the traditional flavors and ingredients of Minnesota and its surrounding states provide an invigorating palette. —*Kara Buckner*

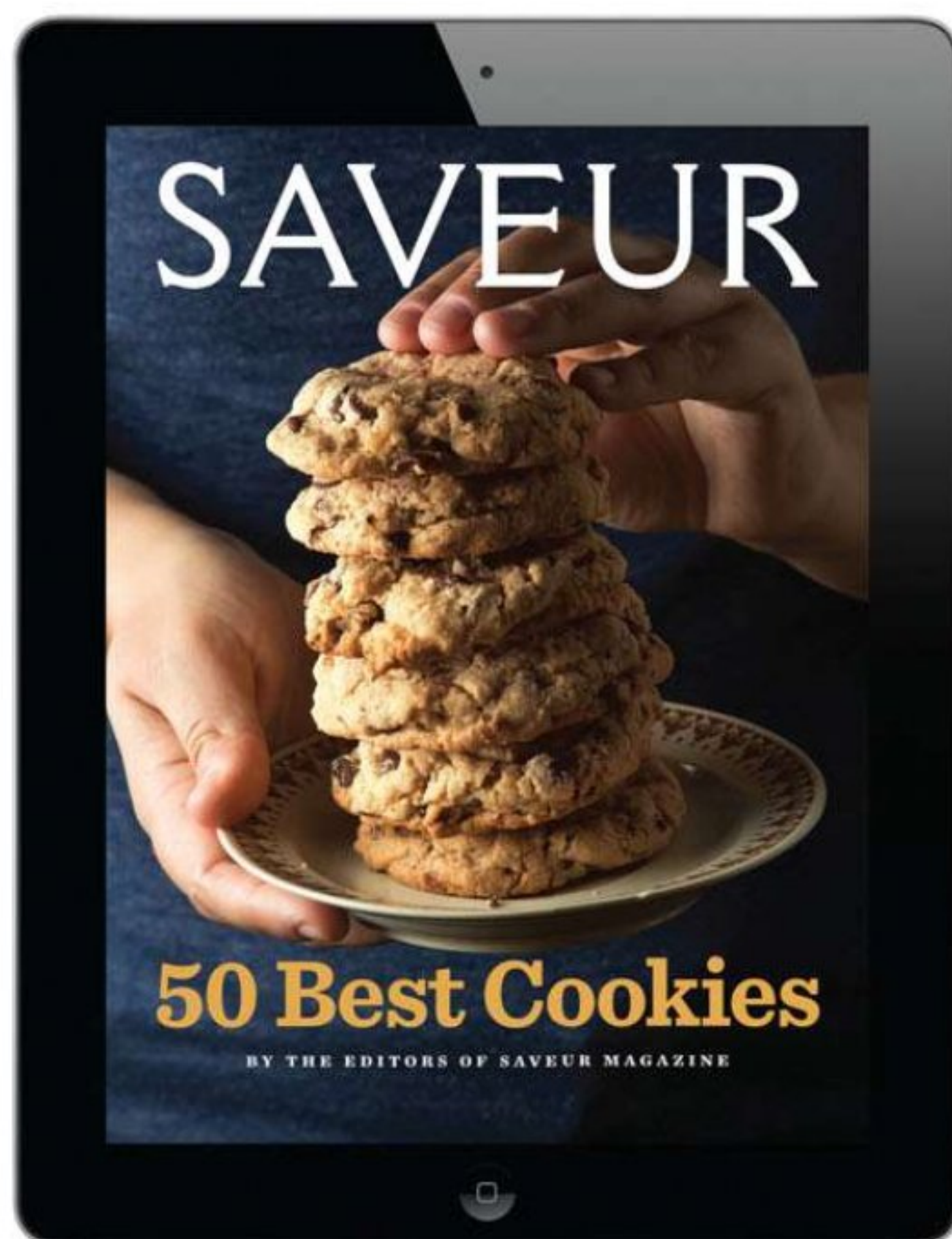


CLOCKWISE FROM LEFT: PENNY DE LOS SANTOS; TODD COLEMAN; JAMES OSELAND

Presenting:

SAVEUR Best Cookies

SAVEUR *Best Cookies* showcases 50 recipes for classic baked delights from around the world such as French butter cookies, Swedish-style Christmas cookies, and Baci Di Dama from Italy, as well as go-to goodies like gingersnaps and thin and chewy chocolate chip cookies. These treats are perfect for sharing, either as gifts or party fare, and are equally suited to everyday snacking and desserts, sure to satisfy cravings and earn praise from all who enjoy them.



SAVEUR: 50 Best Cookies \$4.99
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77 LA VEGA CENTRAL MARKET

A sprawling landscape of stalls and carts in the center of Santiago, Chile, La Vega Central Market (700 Calle Davila Baeza, Recoleta) vibrates with the brilliance of the country's agricultural bounty: fat yellow onions stuffed in mesh sacks, comically gigantic ears of corn, squash in every shape and hue; persimmons, custard apples, and other fragrant fruits; wild potatoes from Chile's Chiloé Island ranging in color from pale yellow to saturated scarlet and a purple that verges on black. At lunchtime the place fills with office workers and laborers and indigenous people in colorful garb eating steaming bowls of *cazuela*, chicken stew; *sopaipillas*, quick breads made with pumpkin; and tamale-like *humitas*. It is the best place in the country to get to know the universe of Chilean food—and to fall in love with it.





78

Sindhi Biryani

In Pakistan, when my boyfriend's mother, Najma Awan, served me Sindhi biryani, a specialty of the country's southeastern Sindh province, I fell in love. Like all great versions of this dish, hers strikes a balance between the tastes and textures of rice, goat, and curry masala, which is fragrant with herbs, hot chiles, ginger, and other spices. She cooks the curried goat and rice separately, then steams them in layers, so that the sauce and juices drip into, but don't saturate, the fluffy grain. The result is a beautifully striated centerpiece that offers rice, spice, and meat in waves of astounding flavor. (See page 84 for a recipe.) —*Felicia Campbell*





79 VINTAGE PUNCH BOWLS

Long before the cocktail was invented, 17th-century English sailors were mixing strong drinks directly in the bowl. During punch's heyday in the 18th century, the punch bowl, fashioned out of porcelain or silver, was considered a status symbol. Though today's thrift shop finds are likely mid-20th-century cut glass, we think they're priceless all the same. **P**

80

Hitachiya

This small Southern California store (2509 West Pacific Coast Highway; Torrance; 310/534-3136; www.hitachiya.com) is packed with specialty Japanese cookware, many of the same items sold at the original shop in Tokyo's Tsukiji market. Sushi chefs seek out Hitachiya for hand-forged knives and the sturdy bamboo baskets they use to carry ice and fish. Owner Masazumi Hirota has an eye for what cooks covet: oval cast-iron pots with removable handles, tin-lined copper pans for frying tempura, beautiful cedar and cherry wood and horsehair strainers, ivory sharkskin graters for fresh wasabi root, slender twig mats for serving sashimi—even a spike to secure a wriggling eel. A lesson in the beauty of everyday objects. —S. Irene Virbila

81

Danish Hot Dogs

Danes are crazy about their hot dogs. On nearly every Copenhagen corner, a *pølsevogn*, or hot dog wagon, offers more than a dozen varieties. The knockout *ristet* hot dog, accented with sweet spices, gets tucked in a bun loaded with pickles, raw and crispy fried onions, and a delectable *rémoulade*; the *medister* is a sausage spiced with cloves and allspice; and the *fransk*, or French hot dog, makes ingenious use of a baguette-like roll, the bread hollowed out and used as an edible sleeve for the foot-long frank. They

always beckon as we stroll through the city, even if we've just eaten one a few blocks before.

82

Swedish Tube Food

The first time I visited my husband's family in Sweden, I spent hours at the grocery store perusing the array of foods in tubes: soft cheeses, caviars, pâtés, all sorts of condiments. There was something both retro cool and sleekly futuristic about them, with their bold colors and graphics. I lugged home a suitcase full—tubes travel well—and threw a party to celebrate my newfound obsession. I provided boiled eggs, rye bread, and crispbread, and for toppings, tiny boiled shrimp, fresh dill, and cucumbers. My friends and I squeezed through my bounty, creating strange and wonderful combinations. —Rebecca Fisher **P**





83 IL BUCO ALIMENTARI & VINERIA

When a craving for pasta hits, no run-of-the-mill red sauce will do—we want bold, flavorful dishes that are both soothing and dynamic, rustic yet inventive. It's a tall order, one that is always filled at Il Buco Alimentari & Vineria (53 Great Jones Street; 212/837-2622; ilbucovineria.com) in downtown Manhattan. The year-old market and restaurant has quickly become one of the city's most desirable tables, thanks in large part to chef Justin Smillie's peerless pastas: swarthy squid-ink strands tossed with rich salt cod confit and crisp fennel (pictured above; see [page 84](#) for a recipe); cool, creamy sea urchin paired with al dente spaghetti and hot pepperoncini (at right). Whether it's the rabbit lasagnette with homemade pasta kerchiefs or a textbook Roman *cacio e pepe*, these pastas comfort and thrill with every bite.



TODD COLEMAN (2)

84

Homemade Licorice

Why buy licorice in the store when you can make the freshest, most aromatic version you've ever tasted at home? With the essence of your choice—licorice root, anise extract, fennel seed-infused syrup—and just a few other ingredients, it's amazingly easy to cook up a sweet taffy that can be cut into cubes, twisted into ropes, or otherwise fashioned into a chewy old-school treat. (See [page 86](#) for a recipe.)





85 Marion Cunningham

To fans of her eight cookbooks, Marion Cunningham was the anti-Julia Child. She did not go to cooking school in France (or anywhere else, for that matter), she was not descended from old East Coast money (she was born in Los Angeles to parents of modest means), and she had not traveled the world (she was 50 before she even left her native state). More important, she had an entirely different message. Marion believed in pancake power: She was convinced that if Americans would put their faith in their own culinary heritage, they would not only become better cooks but also better people.

She had good reason to believe this: It had happened to her. When James Beard's editor, Judith Jones, asked him to suggest someone to revise *The Fannie Farmer Cookbook* (first published in 1896), he responded with a packet of his friend Marion's letters. Jones was sold, and Marion was transformed from a depressed stay-at-home housewife into the voice of a new American food movement.

Marion threw herself into her new life. Social, sensible, and extraordinarily generous, she soon came to know everyone of note in the food world. She was eager to help anyone who wanted to join in the fun. When we first met, I had published only one article, but she introduced me to James Beard, Cecilia Chiang, Edna Lewis, Chris Kimball, Jeffrey Steingarten, Julia Child—the list is very long. When she heard of some young chef cooking wonderful food in an obscure location, she would jump into her beloved Jaguar (purchased with the proceeds from her first cookbook) and drag Beard out to eat. (This did wonders for Berkeley's Chez Panisse.)

Half-measures were foreign to Marion. She did everything wholeheartedly and with gusto. Before writing the wonderful (and underappreciated) *Learning to Cook* (Knopf, 1999), she leafletted her neighborhood, offering free lessons to novices. She called me after the first class. "No wonder they're so confused, dear," she said. "I gave one man a recipe for a tossed salad, and he put the bowl on one side of the room while he stood on the other, heaving the lettuce in. Watching him, I realized that we've turned cooking into a secret language."

Marion was determined to snatch that language back for ordinary people. She believed that each of us is capable of cooking and that her life's mission was to help coax that inner cook out of hiding. Once when she was flipping pancakes, she turned to me and said, "If only I could make everyone understand how easy these are. Nobody should be buying a mix!" She was the champion of straightforward American food, and like so many who were touched by Marion I can't look at a yeasted waffle (see [page 82](#) for a recipe) without thinking of her. I keep butterscotch candies in my car because she always had them in hers. Marion died last July at the age of 90, but to me she is still here—and will be as long as people are eating iceberg lettuce with blue cheese dressing and pancakes with maple syrup. —Ruth Reichl

The World of Coffee

One of the most striking things we've noticed when traveling the world is this: There is virtually no limit to the delicious ways you can drink coffee. Whether it's a flawless foam-capped cappuccino in Bologna, a cardamom-spiced espresso in Beirut, or an iced coffee in Saigon sweetened with condensed milk, we never cease to marvel at the versatility of this globally beloved beverage. Here are a few of our favorite coffee concoctions from around the world. (See [page 87](#) for recipes.)

86 Café Maria Theresia

This Viennese *kaffeehaus* specialty, named in honor of a Hapsburg ruler, raises espresso to fragrant heights with the addition of orange in not one but two ways. The coffee gets a jigger of orange liqueur, while a fragrant finish of grated orange zest crowns the thick whipped cream topping.



87 Kopi Jahe

In Indonesia, coffee drinkers partake in a heady infusion of fresh ginger, cloves, and other spices brewed with sugar and ground coffee to produce *kopi jahe*. The warm, stimulating combination both soothes and invigorates.



88 The Flat White

Australians and New Zealanders are fond of pouring light, velvety milk foam over espresso, a drink they've prosaically dubbed the flat white. In its balanced perfection, it possesses the strength of a macchiato and the creaminess of a latte.



89 Granita di Caffè

In the hot, dry summers in Sicily, an icy slush of strong espresso and simple syrup is the perfect refresher. Usually served as a parfait layered with rich, lightly sweetened whipped cream, this is one coffee drink that can double as dessert.



90 Yuanyang

Java lovers in tea-obsessed Hong Kong can find the perfect compromise in this palate-teasing beverage: It combines robust drip coffee with milk tea, a long-steeped brew of Ceylon tea, milk, and sugar. The quirky fifty-fifty blend is soft yet tannic, with a mellow jolt of caffeine.





91 Cecilia Chiang

At the age of 93, Cecilia Chiang has the energy of a 30-year-old. We dine together often, and on a recent night out, we finished our dinner and a bottle of wine, but it was still early for Cecilia. So we stopped by the Park Tavern in San Francisco, where we sat at the bar and downed champagne and Country Lawyers, bourbon cocktails. With her eyes twinkling more than the jeweled brooch on her blue Mandarin-style jacket, Cecilia surveyed the room and said, "I love crowded bars. They make me feel so alive." In San Francisco, Cecilia is food royalty. She has sprinted gracefully into old age after a legendary career that revolutionized the way Americans eat Chinese food. It started in 1959, when as a new immigrant from Shanghai by way of Beijing and Tokyo, she opened the restaurant Mandarin in the city's Russian Hill neighborhood. There she introduced a full-flavored Northern Chinese menu, including then-novelties such as hot-and-sour soup and pot stickers, to a public who had known only a bland, Americanized version of Cantonese. Other dishes, such as Peking duck and delicate shredded abalone with bean sprouts, put forth the idea of Chinese food as an

upscale cuisine, as did the restaurant's opulent interior. When Mandarin moved to Ghirardelli Square in 1968, it became a bona fide hot spot, its 300 seats packed nightly with luminaries such as Wolfgang Puck, Jackie Onassis, and James Beard. Along with her son, Philip Chiang, Cecilia conceived Mandarette, the forerunner of P.F. Chang's China Bistro, founded by Philip and restaurateur Paul Fleming, today a hugely successful international chain. Cecilia's story is so rich she's written two memoirs: *The Mandarin Way* (Little Brown, 1974), detailing her culinary success, and *The Seventh Daughter* (Ten Speed Press, 2007), chronicling a privileged Beijing childhood and her 1,000-mile trek across China on foot to flee Japanese occupation. Many contend Cecilia Chiang did for Chinese food what Julia Child did for French. I suspect she's not quite finished yet.

—Michael Bauer



92 PARCEL-POST FOOD GIFTS In summer, my husband, Eric, and I harvest hundreds of pounds of mangos from our Miami yard. We've become my parents. When I was a kid, their trees produced so many mangos that they took up the kitchen table, counters, most of the dining room and patio, and three freezers. We made chutneys, pies, salsas, ice cream, and even wine. But the fruit still piled up. Mom started sneaking them out by way of the U.S. mail. During my years in New York, I waited for the boxes of sweet Hadens, Carries, and Valencia Prides packed in wads of the *Miami Herald*. These days Eric and I send out our own. Along with the fruit, we pack a loaf of walnut-specked mango bread from a recipe Mom created (see [page 86](#) for a recipe). Last year I received a card in return that reinforced the beauty of our far-flung gifts. It was from Vishwesh Bhatt, a chef friend from India, who now lives in Oxford, Mississippi. "This is the most amazing present I have ever gotten," his note said. "It tastes like home." What a joy it is to special-deliver such pleasure to my pals. —Victoria Pesce Elliott

93 MILE END SMOKED MEAT As an ex-Quebecer living in New York City, I couldn't believe my ears when I heard that a Montreal-style delicatessen would be opening here of all places, the North American mecca for corned beef and pastrami. It takes a lot of chutzpah for a Canadian to introduce, and attempt to convert, devotees of the iconic New York deli sandwich to the comparatively obscure "smoked meat," a Montreal Jewish specialty of brisket that's been smoked, cured, and blanketed in a crunchy rub of salt and spice, then steamed, hand-sliced, and shingled onto mustard-moistened rye. It's a cross between corned beef and pastrami, and, at its best, is better than both. The restaurant, Mile End Delicatessen (97A Hoyt Street; 718/852-7510; mileenddeli.com) has been open for three years now. During that time, owners Noah Bernamoff and his wife, Rae, have won over New Yorkers with their classical smoked meat steeped in flavors of black pepper, paprika, mustard seed, and more, which Noah spent months perfecting on the rooftop of his Brooklyn apartment. The deli has been so successful that the Bernamoffs have opened Mile End Sandwich (53 Bond Street; 212/529-2990) in Manhattan and recently published *The Mile End Cookbook* (Clarkson Potter, 2012), which teaches home cooks how to make the smoked meat themselves. —Gabriella Gershenson

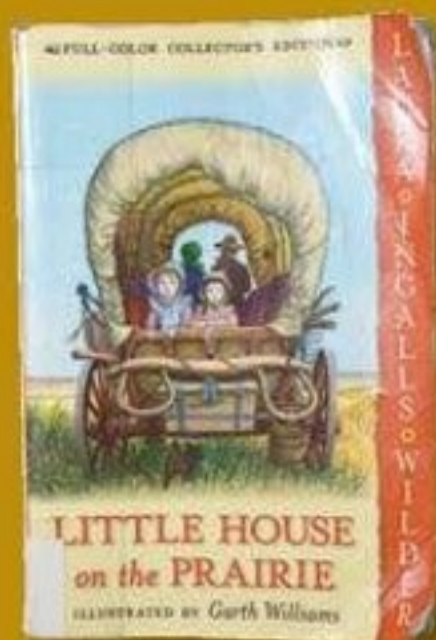


94 Bordeaux Deals

Back in the States after a year of studying wine at L'Université de Bordeaux, I was worried. How would I quench my thirst for the French region's pricey reds on a limited budget? I craved their restrained sweetness, elegant structure, and long-lasting pleasure. Lucky me. Bordeaux's two most recent vintages—2009 and 2010—hit the weather jackpot: Sunny days, cool nights, and rain at just the right times helped ensure excellence—and lots of affordable wine. Take the **Château Saint-André Corbin** (\$21), for instance: The black currant and vanilla flavors and smooth tannins of this merlot-cabernet franc blend embody everything I love about the region's wines. Or try the **Petit Manou** (\$19), a fascinating blend of cabernet sauvignon, merlot, and cabernet franc with a plummy, slightly spicy touch of petit verdot. I also adore the aroma of rose, the notes of blackberry on the tongue, and the silky tannins in the **Château Picque Caillou** (\$27), a blend of cabernet sauvignon and merlot. Those same grapes deliver a bold cherry-vanilla punch followed by a spicy finish in the wonderful **Château Pomeys** (\$21), which is perfect with steak. The zippy fruit-tinged acidity and dry oak quality of the **Château Jouanin** (\$13) makes it a wonderful match for rich winter stews and pungent cheeses. And it sure doesn't break the bank. —Ceil Miller Bouchet **P**



FROM LEFT: COURTESY CECILIA CHIANG; TODD COLEMAN (7)



95 Little House on the Prairie Cooking

Laura Ingalls Wilder's *Little House* series is a national treasure, beloved by generations. But what I love most is the peek it provides into the planting, harvesting, hunting, and preparing of the foods that America's settler families ate in the late 1800s. There are lavish descriptions of Ma using grated carrots to dye winter cream yellow, and Laura's husband, Almanzo, devouring birds' nest pudding (a baked apple dessert). Accounts of eating Christmas sweet potatoes baked in ashes and jackrabbit stewed with white flour dumplings are testaments to pioneer resilience and pleasure—and they help inspire my own best scratch cooking. —Isabel Gillies

where the scourge of other vineyards, the mold botrytis, or “noble rot,” takes hold of them, concentrating sugars and imparting a unique richness. The result is a libation we love as an apéritif with salty charcuterie, as well as with cheese or a tart at meal's end. **P**

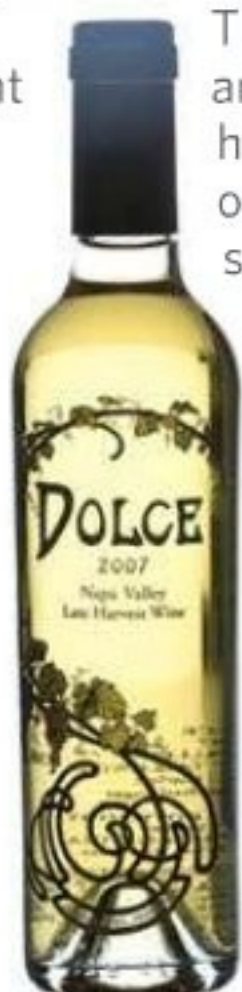


97 Holmquist Hazelnuts

In an orchard in Washington state grow hazelnuts like no other. Almond-shaped, with the deep texture and woody color that make them look hand-carved, DuChilly hazelnuts have been a specialty of the family-run Holmquist Hazelnut Orchards since 1928. Aside from their distinct form, the DuChilly's meat is much sweeter and their thin skin far less bitter than your average hazelnut—a bonus ingredient for chocolate chip cookies. **P**

96 Dolce Wine

In each sip of this sunny dessert wine from the Napa Valley an almost cotton candy sweetness gives way to a damp-forest undercurrent that blooms into sensations from fruity to dry, lush to acidic. It's so complex, you've got to wonder at the magic that produced it. As it turns out, the wine is made by leaving plump sémillon and sauvignon blanc grapes to shrivel on the vine,



98 Mike's Hot Honey

I first tasted this amazing condiment at a Brooklyn pizzeria, where it was drizzled over a sopressata pie. The piquant chile- and vinegar-spiked honey rounded out the pizza's salinity so well that I wondered what other dishes it could improve. So I bought a bottle and squeezed it over fried chicken, ice cream sundaes, and into salad dressings, marinades, even cocktails—



Baleadas

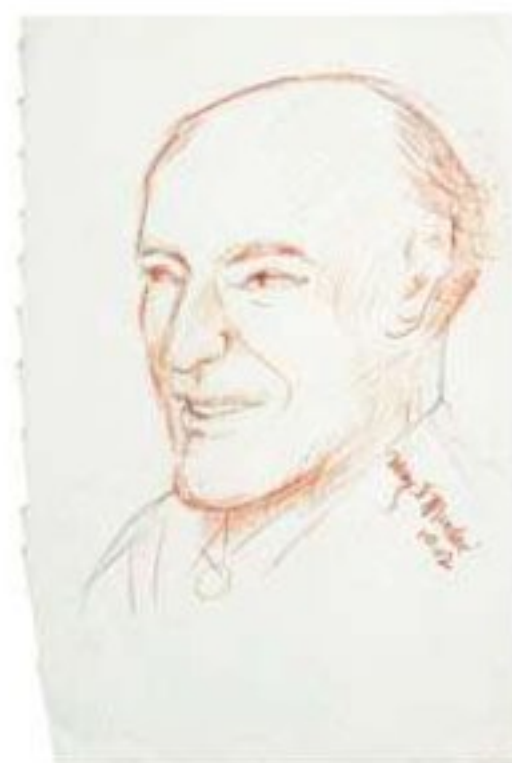
In Honduras, *baleadas* are thick, wonderful, fresh wheat-flour tortillas folded over refried beans, *crema*, a sprinkling of funky *queso duro*, and, if you like, scrambled eggs or shredded chicken, chorizo or grilled beef, pickled vegetables or avocado. *Baleadas* are sold in markets and restaurants, cooked roadside over open fires, and eaten at all times of day. It's the best type of snack: casual, enjoyable, and endlessly adaptive.



any food that might be brightened by its syrupy spice. That turned out to be almost everything.
—Cory Baldwin **P**

100 Robert Mondavi

When my husband opened the Robert Mondavi Winery in 1966, the Napa Valley was still depressed from Prohibition. You could buy land for \$1,000 an acre. So with Napa's first new winery, Bob injected hope. He was so positive and generous. The other vintners came to him for advice. Or maybe they needed a truck, a few tons of grapes, or even money. He helped them all. He always said that the more good wine that came out of Napa Valley, the



better it was for him. Today some vineyards go for \$300,000 an acre. Bob was a great salesman but didn't know it. The last thing he would talk about was the Robert Mondavi Winery. He just talked about the history of wine and about growing up with wine at the table. It was a soft sales pitch, but people listened. Like a lot of Italian men, Bob (who would have been 100 this year) was effervescent and a little vain, but about some things he was self-effacing. For his gravestone, he said, "Just put my name on it." —Margrit Biever Mondavi

PHOTOS FROM LEFT: TODD COLEMAN (2); PENNY DE LOS SANTOS; MICHAEL KRAUS; MONDAVI DRAWING BY MARGRIT MONDAVI; HAZELNUT ILLUSTRATION BY WILLIAM REYNOLDS

APPETIZERS & SIDES

Devils on Horseback

SERVES 4-6

In this version of the classic hors d'oeuvre (pictured on [page 42](#)), oysters are cooked with garlic and wine, then set "astride" toasted garlic bread slices and sprinkled with bacon.

- 6 tbsp. unsalted butter
- 2 tbsp. finely chopped garlic
- ½ small baguette (about 4 oz.), cut into eight 1"-thick slices
- 10 slices bacon, cut into 2" pieces
- 3 scallions, finely chopped
- ¼ cup white wine
- 2 tsp. lemon juice, plus wedges for serving
- 8 oysters, such as Blue Point, shucked, with juices reserved
- Kosher salt and freshly ground black pepper, to taste
- 2 tbsp. roughly chopped parsley, for garnish

1 Heat oven to 400°. Melt 4 tbsp. butter in a small pan; mix with 1 tsp. garlic. Brush baguette slices with the butter; arrange on a baking sheet. Bake until lightly toasted, about 10 minutes. Set aside.

2 Meanwhile, cook bacon in a 12" skillet over medium-high heat until crispy, about 10 minutes. Using a slotted spoon, transfer bacon to paper towels to drain, reserving bacon fat for another use; set aside. Heat remaining butter in the skillet. Add remaining garlic and the scallions, and cook, stirring, until soft, about 3 minutes. Add wine, lemon juice, oysters with their juices, and salt and pepper. Cook, stirring, until oysters begin to curl at the edges, about 3 minutes. Using a slotted spoon, transfer oysters to a bowl; cover to keep warm. Continue to cook sauce until thickened and reduced by half, about 10 minutes. Divide oysters and sauce among baguette slices; top with reserved bacon and garnish with parsley.

Duarte's Cream of Artichoke Soup

SERVES 6

Regulars at the 118-year-old Duarte's Tavern dip hunks of sourdough bread into this soup (pictured on [page 46](#)), making it a meal in itself.

- 2 tbsp. butter
- 2 cloves garlic, finely chopped
- 1 small onion, finely chopped
- 2 lb. frozen artichoke hearts, thawed and roughly chopped
- 3 cups chicken stock
- 2 cups heavy cream
- Kosher salt and freshly ground black pepper, to taste
- Lemon wedges, for serving

Heat butter in 4-qt. saucepan over medium heat. Add garlic and onion; cook, stirring occasionally, until soft, about 8 minutes. Add artichokes; cook, stirring, until soft, about 3 minutes. Add stock; bring to a boil. Reduce heat to medium-low and cook until artichokes are very tender, about 20 minutes. Transfer stock and vegetables to a blender; puree until smooth. Return to saucepan, add cream, and bring to a simmer over medium

heat; cook, stirring occasionally, until reduced by a third, about 45 minutes. Season with salt and pepper, and serve with lemon wedges on the side.

Fried Curly Parsley

MAKES ABOUT 4 CUPS

Crunchy, batter-fried parsley sprigs (pictured on [page 50](#)) not only make a great appetizer, but are equally good as a garnish for grilled fish or soup.

- Canola oil, for frying
- 1 cup flour
- ¾ cup dry white wine
- ½ tsp. kosher salt, plus more to taste
- 1 bunch curly parsley

Pour oil to a depth of 2" in a 6-qt. Dutch oven and heat over medium-high heat until a deep-fry thermometer reads 300°. Whisk flour, wine, and salt in a bowl. Separate parsley into individual sprigs and, working with one at a time, dip into batter. Fry, turning once until crisp, 30-45 seconds. Using a slotted spoon, transfer to paper towels to drain. Season with salt, and serve immediately.

Honey Buttermilk Biscuits

MAKES 6 LARGE BISCUITS

Chef Jeremy Sewall of the Island Creek Oyster Bar in Boston shared with us his secret for his excellent biscuits (pictured on [page 15](#)): Use grated frozen butter in the batter to prevent the dough from getting overworked and tough.

- 5 cups flour
- 1 tbsp. kosher salt
- 5 tbsp. sugar
- 1 tbsp. baking powder
- 16 tbsp. unsalted butter, frozen
- 1¾ cups buttermilk
- 2 tbsp. honey
- 1 tbsp. rosemary, finely chopped

1 Heat oven to 400°. Whisk flour, salt, sugar, and baking powder in a bowl. Using a box grater, grate 10 tbsp. butter into flour mixture, and gently mix with your hands. Add buttermilk, and gently fold to combine to form a soft dough.

2 Turn dough onto a floured surface; pat into an 8" x 6" square (about 2" thick). Cut into 6 squares; place 3" apart on a parchment paper-lined baking sheet. Bake until puffed and cooked through, about 20 minutes. Melt remaining butter in a small pan; mix with the honey and rosemary. Brush over hot biscuits; return to oven until golden brown, about 10 minutes more.

Ohio Nachos

SERVES 4-6

In this recipe from Columbus, Ohio's Cap City Diner (pictured on [page 61](#)), potato chips are topped with alfredo sauce, blue cheese, and chives.

- 3 cloves garlic, mashed into a paste
- 1½ cups heavy cream
- 3 oz. finely grated Parmesan
- Kosher salt and freshly ground black pepper, to taste
- 1 13-oz. bag kettle-style potato chips
- 4 oz. crumbled blue cheese
- 1 tbsp. chopped chives

Heat oven to 400°. Bring garlic and cream to a boil in a 2-qt. saucepan over high heat. Reduce heat to medium and cook, stirring, until sauce is thick, about 10 minutes. Stir in Parmesan, and season with salt and pepper. Pile chips on an ovenproof plate, drizzle with sauce, and sprinkle with blue cheese. Cook until cheese is slightly melted, 5-7 minutes; garnish with chives.

Gundi

(Persian Chicken Meatball Soup)

SERVES 6

At the heart of this intriguing soup (pictured on [page 79](#)) is a matzo-ball-like dumpling made of ground chicken and chickpea flour.

- ¼ cup canola oil
- 1 lb. chicken wings
- Kosher salt and freshly ground black pepper, to taste
- 3 medium onions (2 roughly chopped, 1 minced)
- 3 medium carrots, roughly chopped
- 2 cloves garlic, crushed
- 8 cups chicken stock
- 1 bay leaf
- 1½ lb. ground chicken
- 1½ cups chickpea flour
- 2½ tsp. ground turmeric
- 2 tsp. ground coriander
- 1½ tsp. baking soda
- ½ tsp. ground cardamom

1 Heat 3 tbsp. oil in an 8-qt. saucepan over medium-high heat. Season wings with salt and pepper; cook, turning once, until browned, about 13 minutes. Add roughly chopped onions, carrots, and garlic, and cook, stirring, until soft, about 8 minutes. Add stock, bay leaf, and salt; bring to a boil. Reduce heat to medium; cook until slightly reduced, about 25 minutes. Strain broth, discard solids, and return broth to pan.

2 Meanwhile, heat remaining oil in a 12" skillet over medium-high heat. Add minced onion; cook until soft, 3-4 minutes. Transfer to a bowl and mix with remaining ingredients. Using wet hands, divide mixture into six 3" balls. Bring broth to a simmer; add meatballs. Cook, partially covered, until cooked through, about 17 minutes. To serve, divide broth and meatballs among 6 bowls.

Sopa de Tortilla

(Tortilla Soup)

SERVES 4

This inventive take on tortilla soup (pictured on [page 24](#)) from celebrated Mexican chef Martha Ortiz is garnished with silky goat cheese and crispy pork rinds.

- 3 dried guajillo chiles (see [page 92](#))
- ¾ cup canola oil
- 6 cloves garlic, finely chopped
- 1 medium white onion, finely chopped
- 3 plum tomatoes, cored and chopped
- 2 6" corn tortillas, torn into small pieces
- 2 sprigs cilantro
- 2 tbsp. dried oregano
- 1 tbsp. ground cumin
- Kosher salt and freshly ground black pepper, to taste



75



12



36



85



40



36



1



41



19



34



37



35

Top row, from left: North Indian kidney bean masala stew; Alice Medrich's chocolate truffles and chocolate pudding; Bamonte's pork chops with pickled peppers; Marion Cunningham's yeast-raised waffles. Middle row, from left: sesame and chile ramen; penne bolognese; Persian chicken meatball soup; chocolate-peanut butter pie from Bradley's Corner Cafe. Bottom row, from left: blueberry pie milk shake from Hamburg Inn No. 2; salmon and scallops à la nage; writer Cathy Whims making mixed pasta with cannellini beans and mussels; stewed tomatoes with ham steak.

- 3 small dried pasilla chiles, stemmed, seeded, and thinly sliced (see [page 92](#))
- 4 cups chicken stock
- 2 oz. goat cheese, softened, for serving
- 3 fried pork rinds, crumbled (see [page 92](#))
- 1 small avocado, halved, pitted, peeled, and finely chopped
- Fried tortilla strips, for serving

1 Toast the guajillo chiles in a 6-qt. saucepan over medium-high heat. Transfer chiles to a bowl with 1 cup boiling water; let soften for 30 minutes. Drain, reserving $\frac{1}{2}$ cup soaking liquid. Remove and discard stems and seeds from chiles. Transfer chiles and reserved liquid to a blender. Return pan to medium-high heat, add $\frac{1}{4}$ cup canola oil to pot. Add garlic and onion; cook until soft, 6–8 minutes. Add tomatoes, tortillas, cilantro, oregano, cumin, and salt and pepper; cook until tomatoes are soft, about 6 minutes. Add to blender; puree until smooth; set aside.

2 Return pan to medium-high heat with $\frac{1}{4}$ cup oil. Add pasilla chiles; fry until crisp, about 2 minutes. Using a slotted spoon, transfer to paper towels to drain. Discard oil; wipe pan clean.

3 Add remaining oil to pan; heat over medium-high heat. Add purée, and cook until slightly reduced, 3–5 minutes. Add stock and simmer until thick, 40–45 minutes more. Strain soup through a fine-mesh strainer; divide among 4 bowls. Garnish with fried pasillas, goat cheese, pork rinds, avocado, and tortilla strips.

Stewed Tomatoes with Ham Steaks

SERVES 4–6

Sweet, stewed tomatoes are the perfect foil for fried ham steaks (pictured on [page 79](#)).

- 8 tbsp. unsalted butter
- 4 cloves garlic, finely chopped
- 1 stalk celery, finely chopped
- $\frac{1}{2}$ small onion, finely chopped
- 8 ripe plum tomatoes, peeled and halved
- 2 tbsp. sugar
- 1 bay leaf
- 1 sprig fresh oregano
- 2 slices white bread, lightly toasted and torn into 1" pieces
- 2 tbsp. lemon juice
- Kosher salt and freshly ground black pepper, to taste
- 1 tbsp. parsley, finely chopped
- 1 lb. thin-cut ham steaks, cut into quarters

1 Heat 4 tbsp. butter in a 6-qt. saucepan. Add garlic, celery, and onion, and cook until soft, 6–8 minutes. Add tomatoes, sugar, bay leaf, and oregano, and bring to a simmer. Cook until tomatoes are very soft, about 45 minutes. Reduce heat to medium-low, add bread and lemon juice, and season with salt and pepper. Cook, stirring, until bread is soft, about 5 minutes more. Stir in 2 tbsp. butter and the parsley. Set aside in a warm place.

2 Heat remaining butter in a 12" skillet over medium-high heat. Working in 2 batches, add ham and cook, flipping once, until browned, about 8 minutes. Serve with the stewed tomatoes.

★ Tarte Flambée

(Alsatian Bacon and Onion Tart)

MAKE 3 LARGE TARTES

For the best results when making this tart (pictured on [page 61](#)), Chef Gabriel Kreuther of the Modern restaurant in New York City suggests heating the pizza stone for an hour before baking.

- $\frac{1}{2}$ cup crème fraîche
- 1 cup fromage blanc or cream cheese (see [page 92](#)), at room temperature
- $\frac{1}{8}$ tsp. nutmeg, freshly grated
- 1 tsp. kosher salt, plus more to taste
- Freshly ground white pepper, to taste
- $1\frac{3}{4}$ cups flour, plus more for dusting
- 1 tsp. baking powder
- 3 tbsp. olive oil
- 2 egg yolks
- 8 strips smoked bacon, finely chopped
- 1 medium white onion, thinly sliced

1 Heat an oven to 500° with a pizza stone positioned on center rack. Mix crème fraîche, fromage blanc, nutmeg, and salt and white pepper in a bowl. Set aside.

2 Whisk flour, baking powder, and 1 tsp. salt in a bowl; make a well in the center. Whisk oil, yolks, and $\frac{1}{2}$ cup water in another bowl, and pour into well. Using a fork, stir until a loose dough forms. Turn out onto lightly floured surface; knead dough for 1 minute. Divide dough into 3 pieces. Working with 1 piece of dough at a time, roll into a 12" circle, and place on a parchment paper-lined baking sheet. Spread $\frac{1}{2}$ cup cheese mixture over circle, leaving a $\frac{1}{2}$ " border around edge. Sprinkle with a little of the bacon and onions. Transfer dough (on parchment paper) to pizza stone. Bake until lightly browned and crispy, 8–10 minutes. Repeat.

MAINS

Bamonte's Pork Chops with Pickled Peppers

SERVES 2

These juicy pork chops topped with halved cherry peppers (pictured on [page 79](#)), have been a menu staple at Bamonte's restaurant in Williamsburg, Brooklyn, since the 1950s.

- 2 1"-thick bone-in pork chops
- Kosher salt and freshly ground black pepper, to taste
- 3 tbsp. olive oil
- 5 cloves garlic, thinly sliced
- 12 pickled cherry peppers, halved
- $\frac{1}{4}$ cup dry white wine
- $\frac{1}{4}$ cup chicken stock

Heat oven to 425°. Season chops with salt and pepper. Heat 2 tbsp. olive oil in a 12" skillet over medium-high heat. Fry chops, flipping once, until browned, 6–8 minutes. Transfer pan to oven; roast until pork is cooked through, 18–20 minutes. Transfer chops to a plate. Return pan to medium heat, add remaining oil, garlic, and peppers; cook until garlic is golden, 3–4 minutes. Raise heat to high, add wine and stock; cook until reduced by half, 3–4 minutes. Spoon sauce over chops.

★ Christian Delouvrier's Roast Chicken with Herbed French Fries

SERVES 2–4

In this recipe by chef Christian Delouvrier of Manhattan's La Manguoire restaurant, the secret to a perfectly moist bird with bronze, crisp skin (pictured on [page 60](#)) is a basting of an umami-rich mixture of soy sauce and butter.

- Canola oil, for frying
- 2 large russet potatoes (about 1½ lb.), cut into thick french fries
- 8 tbsp. unsalted butter
- $\frac{1}{2}$ cup soy sauce
- 1 3–4 lb. chicken
- Kosher salt and freshly ground black pepper, to taste
- 7 cloves garlic (4 crushed, 3 minced)
- 1 bunch thyme, plus 1 tbsp. finely chopped

1 Pour oil to a depth of 2" into a 6-qt. heavy-bottom Dutch oven, and heat over medium-high heat until a deep-fry thermometer reads 375°. Add the potatoes and cook, turning occasionally and maintaining an oil temperature of 325°, until pale and tender, about 8 minutes. Using a slotted spoon, transfer fries to a rack set over a baking sheet, and refrigerate until chilled, about 1 hour.

2 Meanwhile, heat oven to 475°. Melt butter in 2-qt. saucepan over medium heat; stir in soy sauce; set aside. Season chicken with salt and pepper, stuff cavity with crushed garlic and bunch thyme; tie legs together. Transfer to 9" x 13" baking dish. Brush heavily with some of the soy mixture, and cook, basting twice more, until an instant-read thermometer inserted into thickest part of thigh reads 165°, about 1 hour. Let rest for 10 minutes.

3 Return oil to medium-high heat; increase temperature to 385°. Working in batches, add chilled potatoes, and cook until crisp, about 2 minutes. Using a slotted spoon, transfer fries to a large bowl. Toss fries with minced garlic, chopped thyme, and salt. Carve chicken; serve with fries and pan juices.

Cozz' e Fasule

(Mixed Pasta with Cannellini

Beans and Mussels)

SERVES 4

A delicious marriage of creamy beans and mussels, this fragrant dish (pictured on [page 79](#)), adapted from a recipe in the *Geometry of Pasta* (Quirk Books, 2010), is made from a melange of mixed, leftover pasta, called *pasta mista*.

- Kosher salt and freshly ground black pepper, to taste
- 7 oz. mixed pasta pieces, such as broken linguine, fusilli, and orzo
- 1 15-oz. can cannellini beans, drained
- $\frac{3}{4}$ cup olive oil
- 4 cloves garlic, thinly sliced
- 2 stalks celery, finely chopped
- $\frac{1}{2}$ tsp. crushed red pepper flakes
- $1\frac{1}{2}$ lb. mussels, scrubbed
- 10 oz. cherry tomatoes, halved
- 20 basil leaves, torn into pieces

1 Bring a large pot of salted water to a boil over

high heat. Add pasta, and cook until al dente, about 5 minutes. Drain, reserving 1½ cups pasta water; set aside. Add half the beans and 1 cup of reserved water to a blender, and purée; set aside.

2 Heat ½ cup oil in a 12" skillet over medium-high heat. Add garlic, celery, and chile flakes; cook, stirring, until soft, about 8 minutes. Raise heat to high, add remaining pasta water, mussels, and tomatoes. Cook, covered, until shells open, 2–3 minutes. Uncover, add reserved pasta and both the puréed and whole beans; cook, stirring, until pasta is tender, about 5 minutes more. Stir in remaining oil, basil, salt, and pepper.

Crispy Haddock Cakes

SERVES 4

These fish cakes (pictured on [page 14](#)) are chock full of creamy flaked haddock and herbed mashed potatoes.

- 2 large russet potatoes, peeled and cut into 1" pieces
- 1 tbsp. unsalted butter
- ¼ cup milk
- Kosher salt and freshly ground pepper
- 3 tbsp. finely chopped parsley
- 3 tbsp. finely chopped dill
- 1 egg
- ⅓ cup olive oil
- 2 lb. boneless, skinless haddock fillets
- 2 cups panko bread crumbs
- Tartar sauce, lemon wedges, and chopped chives, for serving

1 Boil potatoes in a 4-qt. pot of salted water until tender, about 20 minutes. Drain and return to pot. Add butter, milk, and salt and pepper, and using a potato masher, mash until blended but still retaining some large chunks of potato. Stir in parsley, dill, and egg; set aside.

2 Heat 1 tbsp. oil in a 12" nonstick skillet over medium-high heat. Pat the fish dry with paper towels, and season with salt and pepper. Working in 2 batches, cook fillets, flipping once, until cooked through, 6–10 minutes. Transfer to a bowl, and using a fork, flake into small pieces. Add fish to potato mixture; gently mix. Form mixture into eight 4" cakes. Put bread crumbs in a shallow dish; coat cakes, pressing to adhere crumbs. Transfer to a plate; chill for 30 minutes.

3 Heat remaining oil in the skillet over medium-high heat. Add cakes; cook, flipping once, until golden, 6–8 minutes. Serve with tartar sauce, lemon wedges, and chives.

Feijoada

(Brazilian Beans with Smoked Pork, Rice, and Collards)

SERVES 6–8

This hearty dish of beans and pork (pictured on [page 58](#)) is the quintessential Brazilian comfort food. It is traditionally served with garlic rice, sautéed collard greens, a tangy vinaigrette, and farofa, toasted cassava flour.

FOR THE BEANS:

- 8 slices bacon, cut into 2" pieces
- ½ lb. smoked pork chops, cut into 2" pieces

(see [page 93](#))

- ½ lb. boneless pork shoulder, cut into 2" pieces
- ½ lb. Portuguese-style linguica sausage or Spanish-style dry chorizo, cut into 2" pieces (see [page tk](#))
- 1 smoked ham hock
- 1 lb. dried black beans, soaked overnight
- 8 cloves garlic, crushed
- 3 bay leaves

FOR THE RICE:

- 2 tbsp. olive oil
- ¼ cup minced garlic
- 2 cups jasmine rice, rinsed
- 2 bay leaves
- Kosher salt and freshly ground black pepper, to taste

FOR THE COLLARDS:

- 3 tbsp. olive oil
- ¼ cup minced garlic
- 15 collard green leaves, stemmed and very thinly sliced
- Kosher salt and freshly ground black pepper, to taste

FOR THE VINAIGRETTE:

- 1 ripe plum tomato, cored, seeded, and finely chopped
- ½ small white onion, finely chopped
- Juice of 2 limes
- ½ cup finely chopped parsley
- ⅓ cup red wine vinegar
- ⅓ cup olive oil
- Kosher salt and freshly ground black pepper, to taste

FOR THE FAROFA:

- 3 slices bacon, minced
- 1 cup cassava flour (see [page 92](#))
- ½ cup finely chopped parsley
- ¼ cup olive oil
- ¼ cup raisins
- 3 oranges, peeled and sliced, for serving

1 Make the beans: Add the pieces of bacon to an 8-qt. Dutch oven over medium-high heat, and cook until fat renders, about 7 minutes. Add chops, shoulder, sausage, and ham hock, and brown, 8–10 minutes. Add beans, crushed garlic, bay leaves, and 8 cups water, and bring to a boil. Lower the heat and simmer, partially covered, until beans are tender, about 1 hour. Keep warm.

2 Meanwhile, make the rice: Heat 2 tbsp. oil in a 4-qt. saucepan over medium-high heat. Add garlic; cook for 2 minutes. Add rice, bay leaves, salt, pepper, and 4 cups water. Bring to a boil, lower heat to medium-low; cook, covered, until rice is tender, about 15 minutes. Keep warm.

3 Make the collards: Heat 3 tbsp. oil in a 12" skillet over medium-high heat. Add remaining garlic; cook for 2 minutes. Add collards, salt, and pepper; cook until wilted, about 4 minutes. Keep warm.

4 Make the vinaigrette: Mix tomato, onion, lime juice, parsley, vinegar, oil, and salt and pepper.



Valentine Essentials



Famous Gourmet Goat Milk Fudge

- 2 1 oz squares unsweetened chocolate
- ¾ cup MEYENBERG EVAPORATED GOAT MILK
- 2 cups sugar
- 1 tsp light corn syrup
- 2 Tbs butter
- 1 tsp vanilla



Slowly melt chocolate in milk. Add sugar & corn syrup. Cook slowly until sugar dissolves. Continue to gently cook until it reaches soft ball stage (234° F), stirring frequently. Remove from heat.

Add butter. Cool at room temperature until lukewarm (110° F) without stirring. Add vanilla. (For variety, add ½ cup broken nuts and/or raisins now.)

Beat vigorously until fudge becomes very thick and loses its gloss. Quickly spread in a greased pan. When firm, cut into squares. Or, the fudge may be kneaded when hard, formed into rolls and sliced. Makes approximately 2 dozen pieces.

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5 Make the farofa: Heat minced bacon in a 12" skillet over medium-high heat until fat is rendered, about 3 minutes. Add cassava flour, and cook until toasted, 3–5 minutes. Add parsley, oil, and raisins and cook 2 minutes more.

6 To serve: Shred meat from ham hock, discarding bone, and transfer with meat from beans to a platter. Put beans, rice, collards, and oranges around meat. Sprinkle vinaigrette and farofa over the dish.

★ Fiskesuppe

(Norwegian Cod and Root Vegetable Chowder)

SERVES 6–8

When making this creamy fish stew (pictured on page 41), feel free to substitute mahimahi, salmon, scallops, or shrimp for the cod.

- 6 tbsp. unsalted butter
- 4 cloves garlic, chopped
- 2 stalks celery, chopped
- 1 small onion, chopped
- 1 green bell pepper, seeded and chopped
- 1 small leek, sliced ¼" thick
- Kosher salt and black pepper, to taste
- 2 medium carrots, sliced ¼" thick
- 1 large parsnip, peeled and chopped
- 1 small celeriac, peeled and chopped
- 4 medium new potatoes, peeled and cut into 1" pieces
- 3 cups fish stock
- 2 cups milk
- 1 cup heavy cream
- 1½ tbsp. Worcestershire sauce
- 2 lb. boneless, skinless cod fillet, cut into 2" pieces
- ⅓ cup dill, chopped, plus more for garnish
- ¼ cup parsley leaves, chopped
- Juice of 1 lemon
- Crusty bread, for serving

Heat butter in a 6-qt. saucepan over medium-high heat. Add garlic, celery, onions, peppers, and leeks, and season with salt and pepper. Cook, stirring, until soft, 8–10 minutes. Add carrots, parsnips, celeriac, potatoes, stock, milk, cream, and Worcestershire; bring to a boil. Reduce heat to medium, and cook, stirring occasionally, until vegetables are tender, about 25 minutes. Add cod, and continue to cook, stirring gently, until fish is cooked through, 6–8 minutes. Stir in dill, parsley, lemon juice, and salt and pepper. Serve with bread.

★ Hangtown Fry

SERVES 4–6

This rich oyster and bacon omelette (pictured on page 15) is based on one from the Tadich Grill in San Francisco. There it is served with a side of sliced tomatoes—a refreshing counterpoint.

- 12 oysters, such as Bluepoint or Fanny Bay, shucked
- Kosher salt and black pepper, to taste
- ¼ cup flour
- 7 eggs
- ½ cup bread crumbs
- 4 tbsp. unsalted butter
- 4 strips cooked bacon, crumbled
- 2 scallions, thinly sliced
- Hot sauce, for serving

Pat oysters dry, and season with salt and pepper; set aside. Put flour, 1 beaten egg, and bread crumbs in 3 separate bowls. Dip each oyster in flour, then egg, then crumbs; place on a floured plate. Heat butter in a 12" nonstick skillet over medium-high heat. Add oysters; fry, flipping once, until golden brown, 6–8 minutes. Whisk remaining eggs in a bowl; season with salt and pepper. Add eggs to pan with half the bacon and scallions. Cook until eggs are just set, about 3 minutes. Smooth over top; cover, and cook until top is set, about 5 minutes. Transfer omelette to a plate, and garnish with remaining bacon and scallions.

Keens' Steakhouse Prime Rib Hash

SERVES 1

Chef Bill Rodgers of Manhattan's Keens Steakhouse says flank steak or chicken works as well as prime rib in this recipe (pictured on page 30).

- 1 large russet potato, peeled and cut into ½" pieces
- 2 tbsp. unsalted butter
- ½ small white onion, finely chopped
- 1 stalk celery, finely chopped
- 10 oz. cooked prime rib, cut into ½" pieces
- 1 tbsp. finely chopped flat-leaf parsley
- 1 tsp. finely chopped rosemary
- 2–3 tbsp. ketchup
- ½ tsp. hot sauce, such as Tabasco
- Kosher salt and freshly ground black pepper, to taste
- 1 sunny-side-up egg, for serving
- Chopped fresh chives, for garnish

1 Heat oven to 450°. Boil potatoes in a 2-qt. saucepan of salted water until tender, 5–10 minutes. Drain, transfer to a bowl, and mash slightly, leaving some diced pieces intact.

2 Heat butter in 8" nonstick skillet over medium-high heat. Add onions and celery; cook, for 2 minutes. Transfer to bowl with potatoes. Add beef, parsley, rosemary, ketchup, hot sauce, and salt and pepper; stir to combine. Return pan to medium-high heat; add potato mixture, and using spatula, form into a compact cake. Cook, without stirring, until browned, 2–3 minutes. Transfer to oven; cook until top is browned, 15–20 minutes more. Invert onto a plate. Garnish with egg and chives.

★ Marion Cunningham's Yeast-Raised Waffles

MAKES 20 WAFFLES

A last-minute addition of baking soda to the batter makes these classic waffles (pictured on page 79) especially airy and crisp.

- 1 ¼-oz. package active dry yeast
- 2 cups milk
- ½ cup unsalted butter, melted, plus more for serving
- 1 tsp. kosher salt
- 1 tsp. sugar
- 2 cups flour
- 2 eggs
- ¼ tsp. baking soda
- Maple syrup, for serving

1 Dissolve yeast in ½ cup warm water; set aside

until foamy, 8–10 minutes. Add milk, butter, salt, sugar, flour, and eggs; whisk until combined. Cover with plastic wrap; refrigerate overnight.

2 Heat a nonstick waffle iron. Whisk baking soda into batter. Pour ¼ cup batter onto iron; let set for 30 seconds. Lower lid; cook until golden and crisp, 4–5 minutes. Repeat with remaining batter. Serve with maple syrup and butter.

★ Penne Bolognese

SERVES 6–8

A hearty take on the northern Italian classic (pictured on page 79) from Bamonte's restaurant in Brooklyn, New York.

- ¼ cup olive oil
- 6 cloves garlic, finely chopped
- 1 medium carrot, finely chopped
- 1 stalk celery, finely chopped
- 1 small yellow onion, finely chopped
- ½ tsp. crushed red chile flakes
- ½ lb. ground veal
- ¼ lb. ground pork
- Kosher salt and freshly ground black pepper, to taste
- 2 tbsp. tomato paste
- ½ cup dry red wine
- 1 28-oz. can whole peeled tomatoes in juice, crushed by hand
- 10 fresh basil leaves, roughly chopped
- 2 sprigs fresh thyme
- 1 bay leaf
- 1 lb. dried penne rigate or ziti
- Grated Parmesan, for serving

1 Heat oil in an 8-qt. saucepan over medium-high heat. Add garlic, carrots, celery, onions, and chile flakes, and cook until golden, 8–10 minutes. Add veal, pork, salt and pepper; cook, stirring and breaking up meat, until meat is browned, about 8 minutes. Add tomato paste and cook, stirring, until browned, about 2 minutes. Add wine and cook until reduced by half, about 3 minutes. Add tomatoes, basil, thyme, and bay leaf. Simmer, stirring occasionally, until sauce is thick, about 6 minutes more.

2 Meanwhile, bring a large pot of salted water to a boil over high heat. Add penne and cook until al dente, about 8 minutes. Drain, reserving ½ cup pasta water. Toss pasta with sauce and reserved water. Serve with grated Parmesan.

★ Rajma

(Northern Indian Kidney Bean Masala Stew)

SERVES 4

The beans in this classic Punjabi dish (pictured on page 79) can be cooked without a pressure cooker, but allow for an extra hour of cooking time. Serve with flatbread or rice.

- 1 cup dried kidney beans, soaked overnight
- 6 cloves garlic, finely chopped
- 2 red onions (1 minced, 1 thinly sliced)
- Kosher salt and freshly ground black pepper, to taste
- 1 ½" piece ginger, finely chopped
- 3 serrano chiles, stemmed
- ½ tsp. ground turmeric

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GREY GOOSE P·U·N·C·H WARS

Glendon Hartley Named Punch Wars National Champion

On October 16th, GREY GOOSE Vodka, SAVEUR, and Tales of the Cocktail® crowned the Punch Wars National Champion at a high-energy tasting event on the Rooftop at the PERRY South Beach. Eight finalists and eight of Miami's hottest chefs teamed up to present punch and food pairings for 300+ guests.

Clockwise from top left: Guests enjoy the punch and food pairings | The Rooftop at the PERRY South Beach ready for guests | Punch Wars Champ Glendon Hartley serves his winning punch | Punch Wars Champion Glendon Hartley | Punch from Atlanta finalist and 2nd place winner Tom McGuire | Punch Wars judges Ann Tuennerman, Chelsea Olson, and Guillaume Jubien

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GLENDON'S A LIGHT KICK PUNCH RECIPE.



- 1/2 tsp. hot paprika
- 2 tbsp. canola oil
- 2 dried chiles de arbol
- 2 tsp. coriander seeds
- 1/2 tsp. cumin seeds
- 1 stick cinnamon
- 1 15-oz. can whole peeled tomatoes in juice, crushed by hand
- 1/4 cup cilantro, finely chopped
- 1 tsp. garam masala
- 1 tbsp. fresh lemon juice
- Cooked basmati rice, for serving

1 Combine beans, half the garlic, half the minced onion, and salt in a 2-qt. pressure cooker with 2 1/2 cups water. Cover, and cook on high heat until whistle sounds, 15–20 minutes. Reduce heat to medium, and cook 10 minutes more. Remove from heat, and allow steam to dissipate completely before opening, about 12 minutes. Drain beans, reserving 1/2 cup cooking water; set aside.

2 Puree remaining garlic, ginger, serrano chiles, turmeric, and paprika with 2 tbsp. water in food processor; set paste aside. Heat oil in a 10" skillet over medium-high heat. Add chile de arbol, coriander, cumin, and cinnamon; cook until fragrant, about 1 minute. Add remaining minced onion; cook until browned, about 1 minute. Add paste; cook for 2 minutes. Stir in tomatoes; cook until liquid has evaporated, about 15 minutes.

3 Add tomato mixture, cilantro, garam masala, lemon juice, salt, pepper, and 1/2 cup water to beans in pressure cooker. Bring to a boil over high heat; cook, uncovered and stirring occasionally, for 2 minutes more. Serve over rice, and garnish with sliced red onion.

★ Salmon and Scallops à la Nage

SERVES 4

The aroma of a California bay leaf lends subtle sharpness to this essential French dish (pictured on [page 79](#)).

- 1 1/2 cups dry white wine
- 1 large California bay leaf (see [page 92](#))
- Kosher salt and freshly ground black pepper, to taste
- 2 stalks celery, cut into matchsticks
- 1 medium carrot, cut into matchsticks
- 1 small yellow onion, thinly sliced
- 1 lb. boneless salmon, cut into 4 pieces
- 8 large scallops
- 1/4 cup heavy cream
- 6 tbsp. unsalted butter, cubed and chilled
- Juice of 1 lemon

Bring wine, bay leaf, salt, and 1 1/2 cups water to a simmer in a 12" skillet over medium-high heat. Add the celery, carrots, and onions; cook until tender, 8–10 minutes. Using a slotted spoon, transfer vegetables to a bowl. Season salmon and scallops with salt and pepper. Add to pan, cook, covered, until cooked through, 6–8 minutes. Divide fish between plates; garnish with vegetables. Add cream, butter, juice, and salt and pepper to skillet. Cook until sauce is slightly reduced, about 3 minutes. Spoon sauce over fish.

★ Sindhi Biryani

(Spiced Goat and Rice Pilaf)

SERVES 6–8

The recipe for this spiced rice dish (pictured on [page 68](#)) from Pakistan's Sindh province was given to us by Karachi home cook Najma Awan.

- 2 cups cilantro, roughly chopped
- 1 cup mint leaves
- 10 cloves garlic
- 10 small green chiles, stemmed
- 1" piece ginger, peeled and sliced
- 1 1/2 cups canola oil
- 5 medium yellow onions, thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 3 lb. bone-in goat shoulder or beef chuck, cut into 2" cubes
- 3 tbsp. ground coriander
- 40 whole black peppercorns
- 16 whole cloves
- 12 whole black cardamom pods
- 10 bay leaves
- 2 cinnamon sticks, broken in half
- 2 cups plain yogurt
- 6 dried Turkish apricots, quartered
- 1/4 cup fresh lemon juice
- 2 1/2 cups basmati rice, soaked in cold water for 30 minutes and drained
- 10 drops orange food coloring

1 Puree cilantro, mint, garlic, chiles, ginger, and 1/4 cup water in a food processor; set paste aside. Heat 1/2 cup oil in a 12" skillet over medium-high heat. Add 2 sliced onions, and cook, stirring frequently, until caramelized, about 15 minutes. Using a slotted spoon, transfer to paper towels to drain and set aside.

2 Heat remaining oil in a 8-qt. saucepan over medium-high heat. Add remaining onions; cook until golden brown, 20–25 minutes. Season goat with salt and pepper; add to the pan. Cook until browned, about 10 minutes. Add reserved paste, ground coriander, half each of the peppercorns, cloves, cardamom, bay, and cinnamon. Cook, stirring, until paste is caramelized, about 6 minutes. Reduce heat to medium, stir in yogurt; continue to cook until meat is tender, about 1 1/2 hours. Add apricots and cook until tender, 10–15 minutes. Stir in lemon juice; season with salt and pepper.

3 Heat remaining peppercorns, cloves, cardamom, bay, and cinnamon in a 4-qt. saucepan over medium-high heat until fragrant, about 3 minutes. Add rice, salt, pepper, and 4 cups water; bring to a boil. Reduce heat to low; cook rice until al dente, about 7 minutes. Drain rice, and set aside.

4 Transfer half the curry to a bowl; set aside. Spoon half the rice over curry in pot. Mix food coloring and 1/2 cup water in a bowl; drizzle half over rice. Sprinkle with half the fried onions. Top with remaining curry, rice, food coloring, and onions; cover, and cook over low heat until rice is tender, 8–10 minutes. Mix rice and meat; serve.

Squid-Ink Pasta with Salt Cod Confit

SERVES 4–6

The squid-ink pasta in this striking dish from

Manhattan's Il Buco Alimentari & Vineria (pictured on [page 70](#)) can be substituted by regular fresh spaghetti.

- 1 lb. salt cod
- 2 1/4 cups olive oil
- 1 cup fresh bread crumbs
- Kosher salt and freshly ground black pepper, to taste
- 1/2 lb. fresh black squid-ink linguini (see [page 92](#))
- 1 1/2 tsp. crushed red chile flakes
- 15 cloves garlic, finely chopped
- 1 small bulb fennel, trimmed and grated on the large holes of a box grater
- Zest and juice of 1 Meyer lemon

1 Place cod in a bowl; cover with water. Refrigerate 24 hours, changing water 3 times. Drain, pat dry, remove bones, and cut into 2" pieces. Transfer to a 4-qt. pan with oil. Bring oil to a simmer over medium-low heat. Cook until tender, 18–20 minutes. Transfer cod to a bowl; reserve 1/2 cup oil. Set aside.

2 Heat 1/4 cup reserved oil in a 12" skillet over medium heat. Add crumbs and salt and pepper; cook until golden, 6–8 minutes; transfer to a bowl. Bring a pot of salted water to a boil. Add pasta; cook until al dente, 2–3 minutes. Drain, reserving 1 cup cooking water. Heat remaining reserved oil in the skillet over medium heat. Add chile flakes, garlic, and fennel; cook until soft, 2–3 minutes. Add reserved cod, pasta, cooking water, zest and juice, and season with salt and pepper. Cook for 2 minutes. Garnish with bread crumbs.

Tantanmen

(Sesame and Chile Ramen)

SERVES 4

We got this recipe (pictured on [page 79](#))—a sesame and chile-spiked ramen dish—from cookbook authors Tadashi Ono and Harris Salat. For hard-to-find ingredients, see [page 92](#).

- 1 lb. chicken wings
- 12 cups chicken stock
- 1 tbsp. toasted sesame oil
- 2 tbsp. finely chopped scallions, plus 1/4 cup, thinly sliced, for garnish
- 1 1/2" piece ginger, finely chopped
- 1 clove garlic, finely chopped
- 1/2 lb. ground pork
- 1 tbsp. tobanjan (Japanese chile bean sauce)
- 2 tbsp. soy sauce
- 1 tsp. sugar
- 1/4 cup plus 1 tbsp. neri goma (Japanese sesame paste)
- 2 tsp. kosher salt
- 1 lb. fresh or frozen ramen noodles
- Rayu (Japanese hot chile oil), for serving

1 Place wings in an 8-qt. pan; cover with stock; bring to simmer over medium heat. Cook, skimming foam, until the stock is reduced to about 8 cups, 3–3 1/2 hours. Remove from heat, pour through fine strainer, discard solids; reserve stock.

2 Heat oil, chopped scallions, ginger, and garlic in a 12" skillet over medium-high heat. Cook, stir-

ring occasionally, until fragrant, about 2 minutes. Add pork and tobanjan; cook until pork is cooked through, 3–4 minutes. Add reserved stock, soy, sugar, sesame paste, and salt; boil. Reduce heat to medium; cook, stirring, for 3 minutes more; keep warm. Meanwhile, bring a pot of salted water to a boil. Add noodles; cook, until tender, 2–3 minutes, drain, and divide between 4 deep serving bowls. Ladle broth over each bowl of noodles, and garnish with scallions and some rayu, if you like.

Shish Taouk

(Spiced Chicken Kebabs with Garlic Yogurt Sauce)

SERVES 4

Redolent of garlic, cumin, and mint, these Middle Eastern chicken kebabs (pictured on page 44) can be served with basmati rice or flatbread.

- 10 cloves garlic, mashed into a paste
- ½ cup lemon juice
- ¼ cup olive oil
- 2 tbsp. Aleppo pepper
- 1 tbsp. ground cumin
- 1 tbsp. ground coriander
- ½ tbsp. dried mint leaves
- Kosher salt and freshly ground black pepper, to taste
- 1 lb. boneless, skinless chicken thighs, cut into 2" pieces
- 1 cup plain yogurt
- 10 fresh mint leaves, finely chopped

1 Combine half the garlic, ⅓ cup juice, 2 tbsp. oil, 1½ tbsp. Aleppo pepper, cumin, coriander, dried mint, salt, and pepper in a bowl; add chicken, and toss to coat. Chill for 2 hours.

2 Build a medium-hot fire in a charcoal grill. Skewer chicken on about eight 10" wooden skewers; grill, turning, until chicken is cooked through and slightly charred, 10–12 minutes. Mix yogurt, fresh mint, remaining garlic, juice, oil, and Aleppo in a bowl; serve alongside skewers.

DESSERTS

★ Alice Medrich's Chocolate Pudding

SERVES 6

For more information on which chocolate to use in this recipe (pictured on page 79), see page 90.

- ⅓ cup sugar
- ⅔ cup Dutch-process cocoa powder
- 2 tbsp. cornstarch
- ⅛ tsp. salt
- 1¾ cup whole milk
- ¼ cup heavy cream
- 4 oz. bittersweet chocolate, finely chopped
- 1 tsp. vanilla
- 1 tbsp. dark rum

Whisk sugar, cocoa, cornstarch, and salt in a 2-qt. saucepan. Slowly add milk and cream, whisking constantly; bring to a simmer over medium heat. Cook, while whisking, until thickened and beginning to bubble at edges, 12–15 minutes. Add chocolate, and stir until smooth, about 30 seconds. Remove from heat; stir in vanilla and rum.

Divide between six 4-oz. ramekins, cover with plastic wrap, and chill until set, about 1½ hours.

Alice Medrich's House Truffles

MAKES 4 DOZEN TRUFFLES

These truffles (pictured on page 79) are enriched with egg yolks—Medrich's special touch.

- 1 lb. semisweet chocolate, coarsely chopped
- 10 tbsp. unsalted butter, cubed
- ⅛ tsp. salt
- 2 egg yolks, at room temperature
- ⅓ cup Dutch-process cocoa powder

1 Line an 8" x 8" baking pan with foil; set aside. Melt chocolate, butter, and salt in a 2-qt. saucepan over low heat, stirring frequently until smooth, 8–10 minutes; transfer to food processor and set aside. Place the yolks in a bowl, and whisking constantly, slowly pour in ½ cup boiling water. Strain and add to chocolate mixture; puree until smooth. Spread evenly into prepared pan; chill until firm, about 1 hour.

2 Place cocoa powder in a bowl. Invert chocolate block onto cutting board; discard foil. Cut into 1" squares, toss with powder, and arrange in a single layer on a parchment paper-lined baking sheet; chill until set, 10–15 minutes.

Blueberry Pie Milk Shake

MAKES 1 SHAKE

This recipe (pictured on page 79) comes from the Hamburg Inn No. 2 in Iowa City, Iowa.

- 1 3"-slice blueberry pie
- 10 oz. vanilla ice cream, softened
- Whipped cream and a maraschino cherry, for serving

Purée pie and ice cream in a blender until smooth. Pour into a tall glass; garnish with whipped cream and cherry.

Classic Caramel Corn

MAKES ABOUT 8 CUPS

Crunchy, sweet homemade caramel corn (pictured on page 21) can be made even better with the addition of nuts or chocolate chips.

- ½ tsp. canola oil
- ½ cup popcorn kernels
- 1 cup unsalted butter, plus more for greasing
- 2 cups light brown sugar
- ½ cup light corn syrup
- ¼ tsp. cream of tartar
- 1 tsp. sea salt, plus more to taste
- 1 tsp. vanilla extract

Heat oven to 250°. Heat oil in an 8-qt. saucepan over high heat. Add popcorn, cover and cook, shaking pan, until popping subsides, 6–8 minutes. Let sit 1 minute. Grease a foil-lined baking sheet; cover with popcorn. Combine butter, sugar, syrup, tartar, and salt in a 2-qt. saucepan fitted with a candy thermometer over high heat. Cook, without stirring, until mixture is a dark brown and registers 260°. Remove from heat; stir in vanilla. Pour over popcorn and mix; spread in an even layer. Bake until caramel is soft again, 25–30 min-

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utes. Stir to coat popcorn, season with salt; cool.

★ Chocolate-Peanut Butter Pie

SERVES 8

Chocolate pudding is layered with a peanut butter mousse in this pie (pictured on [page 79](#)) inspired from Bradley's Corner Cafe in Topeka, Kansas.

- 1½ cups flour
- 8 tbsp. unsalted butter, cubed
- 1 tsp. kosher salt
- 2 cups heavy cream
- 2 tbsp. sugar
- 4 tsp. vanilla extract
- ¾ cup smooth peanut butter
- 8 oz. semisweet chocolate, chopped
- 1 cup light brown sugar
- ¼ cup cornstarch
- 4 egg yolks
- 2 cups milk

1 Heat oven to 425°. Pulse flour, 6 tbsp. butter, and ½ tsp. salt in a food processor into pea-size crumbs. Add ¼ cup ice-cold water; pulse into a dough. Form into a disk; wrap in plastic wrap; chill for 1 hour. Roll dough ⅛" thick on a floured surface. Transfer to a 9" pie plate, trim edges, prick with a fork. Cover with parchment; fill with dried beans. Bake for 20 minutes. Remove paper and beans; bake until golden brown, 10–12 minutes. Let cool.

2 Whisk together cream, sugar, and 1 tsp. vanilla to stiff peaks; set aside. Place peanut butter and chocolate in separate bowls. In a 4-qt. saucepan, whisk together remaining salt, brown sugar, cornstarch, yolks, and milk. Bring to a simmer over medium heat; cook until custard thickens, 2–3 minutes. Remove from heat; whisk in remaining butter and vanilla. Strain through a sieve, and divide custard evenly between peanut butter and chocolate; whisk each until smooth. Fold half the whipped cream into the peanut butter, and spread evenly in pie crust; chill 20 minutes. Spread chocolate over top; chill until set, at least 45 minutes. Spread remaining whipped cream over pie.

★ Hamantaschen

MAKES ABOUT 2 DOZEN

These cookies (pictured on [page 18](#)) are traditionally served on the Jewish holiday of Purim, although they make a great snack year round.

- 4 oz. cream cheese, softened
- 8 tbsp. unsalted butter, softened
- ¼ cup sugar
- 1 tsp. vanilla extract
- ¼ tsp. kosher salt
- 1 cup flour
- 2 tbsp. apricot preserves
- 2 tbsp. raspberry preserves
- 1 egg white, beaten

1 In a bowl, combine cream cheese, butter, sugar, vanilla, and salt, and beat with a mixer until fluffy. Add flour; beat. Form dough into a thin disk. Wrap disk in plastic wrap; chill for 30 minutes.

2 Transfer dough to a floured surface; roll to a ⅜" thickness. Using a 2½" round cookie cutter, cut dough into rounds. Reroll scraps; repeat.

Transfer the rounds to 2 parchment paper-lined baking sheets. Place about ½ tsp. apricot preserves in center of half the rounds; place about ½ tsp. raspberry preserves in the center of remaining rounds. Brush egg white around edges. Fold in edges to form a triangular package, leaving a small opening at the top. Refrigerate filled cookies for 30 minutes.

3 Heat oven to 350°. Bake cookies, one sheet at a time, until lightly browned, about 15 minutes.

Homemade Black Licorice Twists

MAKES ABOUT 3 DOZEN

These licorice twists (pictured on [page 72](#)) can be stored in the fridge for up to 2 weeks. To serve, just microwave them briefly.

- 8 tbsp. unsalted butter, plus more
- 1 cup sugar
- ½ cup dark corn syrup
- ½ cup sweetened condensed milk
- ¼ cup blackstrap molasses
- ⅛ tsp. kosher salt
- ¾ cup whole-wheat flour
- 1½ tbsp. anise extract (see [page 92](#))
- 1½ tsp. black food coloring

1 Line a glass 8"-square baking dish with parchment; grease. Bring butter, sugar, syrup, milk, molasses, and salt to a boil over high heat in a 2-qt. saucepan fitted with a candy thermometer until temperature reaches 265°. Remove from heat and stir in flour, extract, and coloring; pour into pan. Chill until firm, 30–45 minutes.

2 Invert onto a cutting board, peel off paper, and cut into ¼"-thick ropes; twist to shape. Place on baking sheets; chill 20–30 minutes until set.

Mango Bread

MAKES 1 LOAF

This loaf cake recipe (pictured on [page 74](#)) can be updated with the changing seasons: Substitute dates for mango when they aren't available.

- ½ cup vegetable oil, plus more for greasing
- 1½ cups flour, plus more for dusting
- ¾ tsp. baking soda
- 1 tsp. cinnamon
- ½ tsp. freshly ground nutmeg
- ½ tsp. salt
- 1 cup sugar
- 2 eggs, plus 1 yolk
- ½ cup mango purée
- ½ tsp. vanilla extract
- 1 large very ripe mango, peeled, seeded, and cut into ¼" dice (about 2 cups)
- ½ cup chopped walnuts
- ½ cup shredded unsweetened coconut

Heat oven to 350°. Grease a 9" x 5" loaf pan with oil, and dust with flour; set aside. Whisk flour, soda, cinnamon, nutmeg, and salt in a bowl; make a well in center. Whisk oil, sugar, eggs and yolk, mango purée, and vanilla in a bowl; add to well; stir. Fold in mango, nuts, and coconut; pour into prepared pan. Bake until a toothpick inserted into bread comes out clean, about 1 hour 20 minutes.

DRINKS

Australian Flat White

SERVES 1

This Australian coffee drink (pictured on [page 73](#)) gets its creamy consistency from plenty of finely frothed, steaming hot milk.

- 1 cup milk
- 1 shot espresso

Heat milk in a 2-qt. saucepan over medium heat until it comes to a simmer. Remove from heat; whisk until frothy. Pour into a wide-rimmed coffee cup. Pour espresso over the milk.

Big Red

MAKES 1 COCKTAIL

Navy-strength gin, containing upward of 57 percent alcohol, gives this aromatic drink (pictured on [page 56](#)) its kick. For hard-to-find ingredients, see [page 92](#).

- 2 oz. navy-strength gin, preferably Perry's Tot
- ⅔ oz. fresh grapefruit juice
- ½ oz. fresh lime juice, plus ½ of a lime
- ½ oz. Cherry Heering
- ½ oz. cinnamon syrup (see recipe below)
- 1 tsp. orgeat syrup

Combine 1½ oz. gin, juices, Heering, syrup, and orgeat in a shaker filled with ice; shake, and strain into a coupe glass. Hollow out the lime half; turn inside out. Float on top of the cocktail, and fill with remaining gin. Ignite gin.

★ Café Maria Theresia

SERVES 1

With its lavish orange notes, this sophisticated coffee drink (pictured on [page 73](#)) is a classic treat in Viennese coffee houses.

- 3 tbsp. orange liqueur
- 1 tbsp. sugar
- 8 oz. brewed coffee,
- Whipped cream, for serving
- Grated orange zest, for garnish

Fill a coffee cup with boiling water; set aside for 3 minutes; pour out water. Pour liqueur and sugar into cup; stir to dissolve sugar. Stir in the coffee; top with whipped cream, and garnish with zest.

Cinnamon Syrup

MAKES ABOUT 1 CUP

Great in cocktails, this flavored simple syrup is also wonderful drizzled over pancakes or stirred into coffee.

- 1 cup sugar
- 4 sticks cinnamon, broken in half
- ½ vanilla bean, split, seeds scraped

Bring sugar, cinnamon, vanilla bean and seeds, and 1 cup water to a boil in a 2-qt. saucepan. Cook briefly to dissolve sugar. Cool; strain. Refrigerate up to 3 months.

Colts Neck Toddy

MAKES 1 COCKTAIL

This warming drink (pictured on [page 56](#)) gets a bittersweet accent from Cardamaro, a cardoon-flavored digestif. For hard-to-find ingredients see [page 92](#).

- 1 oz. apple brandy, such as Laird's
- ½ oz. fresh lemon juice
- ½ oz. maple syrup
- ½ oz. Cardamaro
- ⅛ oz. decanter bitters, preferably Bitter Truth Jerry Thomas' Own
- 1 slice lemon
- 5 whole cloves
- ½ oz. barrel-strength bourbon, preferably George T. Stag

In a tempered-glass mug, stir together brandy, juice, syrup, Cardamaro, bitters, and 3 oz. hot water. Stud lemon slice with cloves and add to mug. Float bourbon on top; ignite.

Gooney Goo-Goo

MAKES 1 COCKTAIL

This aromatic tiki-style cocktail (pictured on [page 56](#)) is topped with a lit garnish, whose flame adds potency to the cinnamon sprinkled on top of the drink. For hard-to-find ingredients see [page 92](#).

- 1 oz. port, preferably Warre's Otima
- 1 oz. fresh orange juice
- ¾ oz. fresh lime juice, plus ½ of a lime
- ¼ oz. fresh grapefruit juice
- ½ oz. cognac, preferably Pierre Ferrand 1840
- ¼ tsp. cinnamon syrup (see [page 86](#) for a recipe)
- ¼ oz. orgeat syrup
- 5 drops Bittermen's Elemakule bitters
- ½ lime
- ½ oz. dark rum, preferably Plantation over-proof
- 1 stick cinnamon, for grating

Combine port, juices, cognac, syrups, and bitters in a shaker filled with ice; shake, and strain into a ceramic tiki mug filled with ice. Hollow out the lime half; turn inside out. Float on top of the cocktail, and fill with rum; ignite. While flame is lit, grate cinnamon over the top.

Granita di Caffè

(Espresso Granita)

SERVES 2-4

Both bold and refreshing, this sweet coffee cooler (pictured on [page 73](#)) is enjoyed by the locals on hot summer days in Sicily.

- ½ cup sugar
- ⅓ cup strong brewed espresso
- Whipped cream and chocolate-covered espresso beans, for garnish

Heat sugar and 1 cup water in a 2-qt. pan over medium-high heat. Dissolve sugar, stir in coffee; cool. Pour into an 8" x 8" baking dish; freeze. Stir mixture every hour as crystals form. Spoon into glasses; top with whipped cream and beans.

Kopi Jahe

(Indonesian Coffee with Ginger)

SERVES 6

This rustic Indonesian coffee (pictured on [page 73](#)) gets a spicy jolt from smashed ginger.

- 6 tbsp. coarsely ground coffee
- 1 3"-piece ginger, smashed
- 3½ oz. palm sugar, coarsely chopped

Bring coffee, ginger, and sugar to a boil in a 2-qt. saucepan with 6 cups water. Reduce heat to medium; cook, stirring until sugar is dissolved.

Navy Blue Blazer

MAKES 2 COCKTAILS

A riff on perhaps the original flaming cocktail, this complex libation (pictured on [page 56](#)) contains three kinds of rum. For hard-to-find ingredients, see [page 92](#).

- 2 oz. navy-strength rum, preferably Smith & Cross
- 2 oz. blackstrap rum, preferably Cruzan
- 1½ oz. fresh grapefruit juice
- ½ oz. fresh lime juice
- 1 oz. orgeat syrup
- ¾ oz. cinnamon syrup
- 1 oz. 151-proof rum, preferably El Dorado

Fill 2 tempered-glass mugs with boiling water; set aside for 2 minutes. Discard water; add navy-strength and blackstrap rums, juices, syrups, and 4 oz. hot water and stir. Add 151-proof rum; ignite.

Whiskey Sour with Marmalade

MAKES 1 COCKTAIL

Bartender Jeffrey Morgenthaler of Portland, Oregon's Clyde Common tavern gave us the recipe for this extravagant twist on a whiskey sour (pictured on [page 49](#)).

- 2 oz. 100-proof bourbon
- 1 oz. fresh lemon juice
- ½ oz. simple syrup
- 1 tsp. orange marmalade
- 1 egg white
- 3 drops Angostura bitters

Combine bourbon, juice, syrup, marmalade, and egg white in a shaker filled with ice; shake. Strain into a chilled coupe glass. Add bitters, and using a toothpick, swirl into whites.

Yuanyang

(Hong Kong-Style Coffee with Sweetened Tea)

SERVES 2-4

Soothing milk tea blends beautifully with the assertive flavors of coffee in this popular Hong Kong drink (pictured on [page 73](#)).

- 4 small black tea bags, paper and strings removed
- 1 14-oz. can sweetened condensed milk
- 2 cups strong brewed coffee

Simmer tea and 1 cup water in a 2-qt. saucepan over medium heat for 3 minutes. Squeeze out and discard tea bags. Stir in milk; boil. Cook, stirring, for 3 minutes. Stir in coffee; pour into glasses.

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An elegant lounge combining food, cocktails, music, and unobstructed New York City views at Chef Michael Lomonaco's Center Bar.

Just steps beyond the entrance of Porter House New York, Chef Michael Lomonaco has unveiled Center Bar—a lounge that features a full range of carefully crafted cocktails, a curated wine selection, a menu of savory and sweet small plates, and priceless views of Columbus Circle and Central Park. Center Bar was designed by Jeffrey Beers International and is Lomonaco's second collaboration with the designer. The space seamlessly melds the modern airiness of a luxurious lounge with scenic New York City and Central Park views and is the true centerpiece to Time Warner's fourth floor. As a complement to Lomonaco's dual passions for food and music, Center Bar features a Baldwin baby grand and hosts local and visiting musicians, completing the overall "New York sophisticate" aesthetic of the lounge.

THE MENU

Sweet and savory, tapas-style small plates, with a Mediterranean influence. Highlights include:

CENTER BAR SIGNATURE COCKTAILS

Tea Rose Champagne Special
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Inocente tequila, Aperol, Cointreau, fresh lime

WINES

Zibibbo-Albanello, Occhipinti 'SP68', Sicily 2011
Bordeaux, Chateau La Tour Carnet, Haut-Medoc 2003

SMALL PLATES

Sicilian Arancini
Roasted Mayan Prawns

SWEET FINISH

Chocolate Pot Au Crème
Bourbon Vanilla Rice Pudding

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Michael Lomonaco

Master Bartender:

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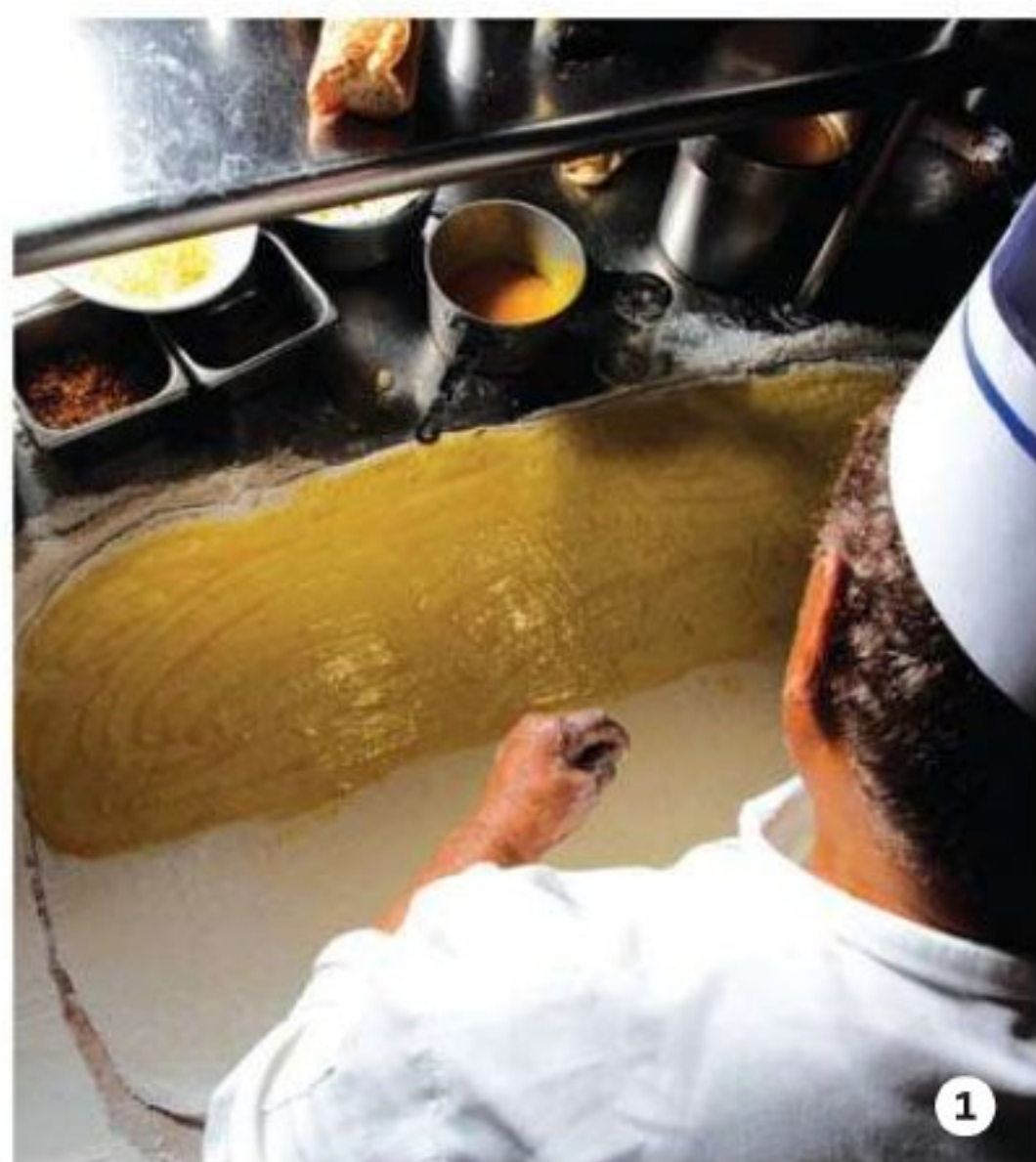


ABOUT MICHAEL LOMONACO

Michael Lomonaco is the Chef/Owner of the highly successful Porter House New York located on the fourth floor of Time Warner Center. A veteran of the New York restaurant scene, his fans have followed him from '21, to Windows on the World, Wild Blue, Noche, Guastavino's, and onward. Chef Lomonaco has penned two cookbooks, *The '21 Cookbook* and *Nightly Specials*. Deeply dedicated to charitable causes, Chef Lomonaco co-founded the Windows of Hope Family Relief Fund in the wake of September 11, 2001. In addition, he is an active participant and supporter of such worthy causes as City Harvest, Autism Speaks, and Share Our Strength.

IN THE SAVEUR KITCHEN

Discoveries and Techniques From Our Favorite Room in the House » Edited by Todd Coleman



We're Stuffed!

Meat- and cheese-filled agnolotti are delicious and easy to make

I was fortunate to walk into Bamonte's restaurant (see [page 32](#)) just as they started making one of my favorite Italian comfort foods. Agnolotti, a ravioli-like stuffed pasta, is one of their most popular specials, and the cooks were kind enough to show me how to make it. To begin, pulse together 2½ cups flour and 1 cup semolina in a food processor. With the motor running, gradually add 16 egg yolks, 2 tbsp. olive oil, pinch of salt, and 6–8 tbsp. water until dough forms. Form dough into a ball; knead for 10 minutes. Wrap in plastic; let rest for 30 minutes. Heat a 6-qt. pan over medium heat. Add 4 cups spinach and 2 tbsp. water; wilt, covered, 3–5 minutes. Squeeze spinach dry. Heat 1 tbsp. butter in pan over medium-high heat. Add 1 chopped onion; cook until soft, 2–3 minutes. Add 1 lb. ground chicken; cook for 6 min-

utes. Add 9 chopped button mushrooms, 4 cloves chopped garlic; cook for 3 minutes. Transfer to a food processor with spinach, 1 egg, ½ cup grated Parmesan, pinch of nutmeg, zest and juice of 1 lemon, salt and pepper; puree. Using your hands, divide mixture into 20 balls. Place on a plate; freeze until firm. ❶ Roll dough into a 3' x 4' rectangle. With a long side facing you, brush 2 beaten yolks over upper half of dough. ❷ Place frozen balls 2" apart over brushed area, leaving a 1" border. ❸ Pull lower half of dough over filling; press around balls. ❹ Use an inverted drinking glass to cut out each ball. ❺ To create the agnolotti shape, pull the glass slightly toward you as you cut. Bring a pot of salted water to a boil. Boil agnolotti until tender, 6–8 minutes. ❻ Serve with tomato sauce, and garnish with torn basil leaves. —Greg Ferro

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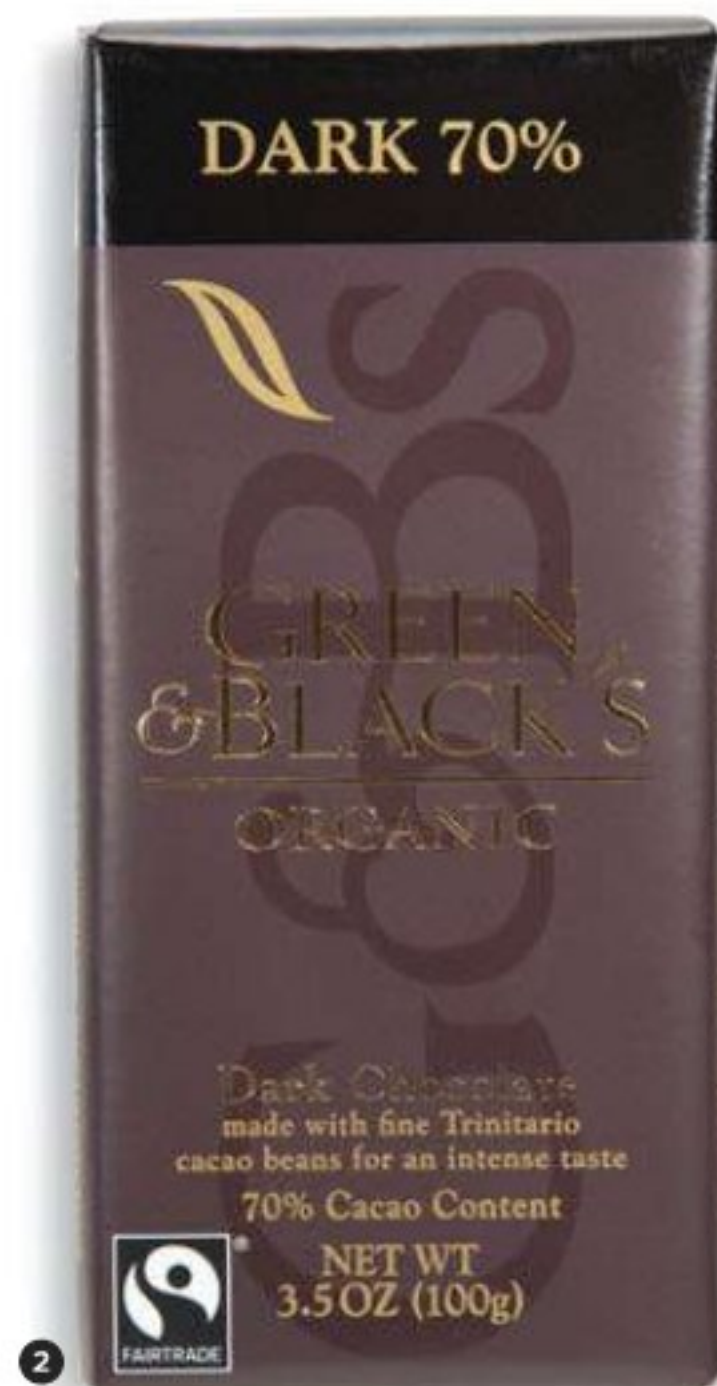
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2



5



4



1

Proof is in the Pudding



3

A silky, soul-satisfying mainstay in the pantheon of American desserts, chocolate pudding is as at home in our school lunches as it is at a dinner party. Though packaged versions abound, nothing beats a homemade bowl of the stuff. Among the best recipes we've tried is from pastry icon Alice Medrich (see [page 18](#)). But as we gathered our ingredients to make her recipe in our kitchen recently, we realized we didn't have the bittersweet chocolate she calls for. So we decided to wing it, using the bar of **1 Hershey's Special Dark** we did have. To our surprise, it turned out wonderfully—so wonderfully, in fact, that we later decided to try out other grocery store brands, both dark and bittersweet, in the same recipe. Each selection altered the texture and flavor of the pudding considerably. **2 Green & Black's Organic 70% Dark Chocolate** added flavor notes both bitter and citrusy, and imparted the pudding with a dense texture. **3 Ghirardelli's 60% Cacao Bittersweet Chocolate** created a smooth pudding, with bold mocha and rum flavors. **4 Godiva's 85% Cacao Extra Dark Santo Domingo Chocolate** generated a beautifully balanced mousse-like consistency, while **5 Lindt Excellence 70% Cocoa Smooth Dark** was assertive with a tannic astringency. But the pudding we made with the Hershey's bar was possibly our favorite: sweet and, despite its modest pedigree, luxurious. It reminded us that sometimes the most elegant dishes can be made from the most common of ingredients. —Phillip Basone

FRESH FROM THE FRYER

As we sampled wonderful potato chip flavors from around the world (see [page 42](#)), we realized one of our favorites hails from right here in the USA—barbecue. In fact, we adore barbecue chips' smoky, tangy flavors so much that we decided to make a batch of our own, using a simple mixture that combines classic barbecue sauce spices, like chili powder, garlic powder and onion powder, with the added kick of cayenne pepper. The beauty of making barbecue chips yourself is that you can alter the amount of heat, spice, or saltiness, depending on your own preferences. Here's our foolproof recipe: First, peel and uniformly slice 3 russet potatoes lengthwise so they're about $\frac{1}{8}$ " thick; place them in a bowl of ice water for 30 minutes. Drain potatoes; spread out on paper towels to dry. Meanwhile, in a bowl, mix together 1 tbsp. each chili powder and paprika; $\frac{1}{2}$ tbsp. each sugar, ground mustard, garlic powder, and onion powder; and $\frac{1}{2}$ tsp. each cayenne, ground cumin, and ground black pepper; set aside. Next, pour canola oil into a 6-qt. saucepan to a depth of 2" and heat over medium-high heat to 325°. Working in batches, fry potatoes until golden and crisp, 3–5 minutes. Using a slotted spoon, transfer to a paper towel-lined bowl; season with kosher salt to taste and toss with spices. —Keith Pandolfi



Recipes by Category

Appetizers

★ Alsatian Bacon and Onion Tart	80
★ Devils on Horseback	78
Duarte's Cream of Artichoke Soup	78
Tortilla Soup	78
Ohio Nachos	78
Persian Chicken Meatball Soup	78
Stewed Tomatoes with Ham Steaks	80

Main Dishes

Meat and Poultry

Bamonte's Agnolotti	89
Bamonte's Pork Chops with Pickled Peppers	80
Brazilian Beans with Smoked Pork, Rice, and Collards	81
★ Christian Delouvrier's Roast Chicken with Herbed French Fries	80
Keens Steakhouse Prime Rib Hash	82
★ Penne Bolognese	82
Sesame and Chile Ramen	84
Spiced Chicken Kebabs with Garlic Yogurt Sauce	85
★ Spiced Goat and Rice Pilaf	84

Seafood

Crispy Haddock Cakes	81
★ Hangtown Fry	82
Mixed Pasta with Cannellini Beans and Mussels	80
★ Norwegian Cod and Root Vegetable Chowder	82
★ Salmon and Scallops à la Nage	84
Squid Ink Pasta with Salt Cod Confit	84

Vegetarian

★ Marion Cunningham's Yeast-Raised Waffles	82
★ Northern Indian Kidney Bean Masala Stew	82

Side Dishes

Fried Curly Parsley	78
Honey Buttermilk Biscuits	78

Desserts

Alice Medrich's Chocolate Pudding	85
★ Alice Medrich's House Truffles	85
Blueberry Pie Milk Shake	85
★ Chocolate-Peanut Butter Pie	86
★ Hamantaschen	86
Homemade Black Licorice Twists	86
Mango Bread	86

Drinks

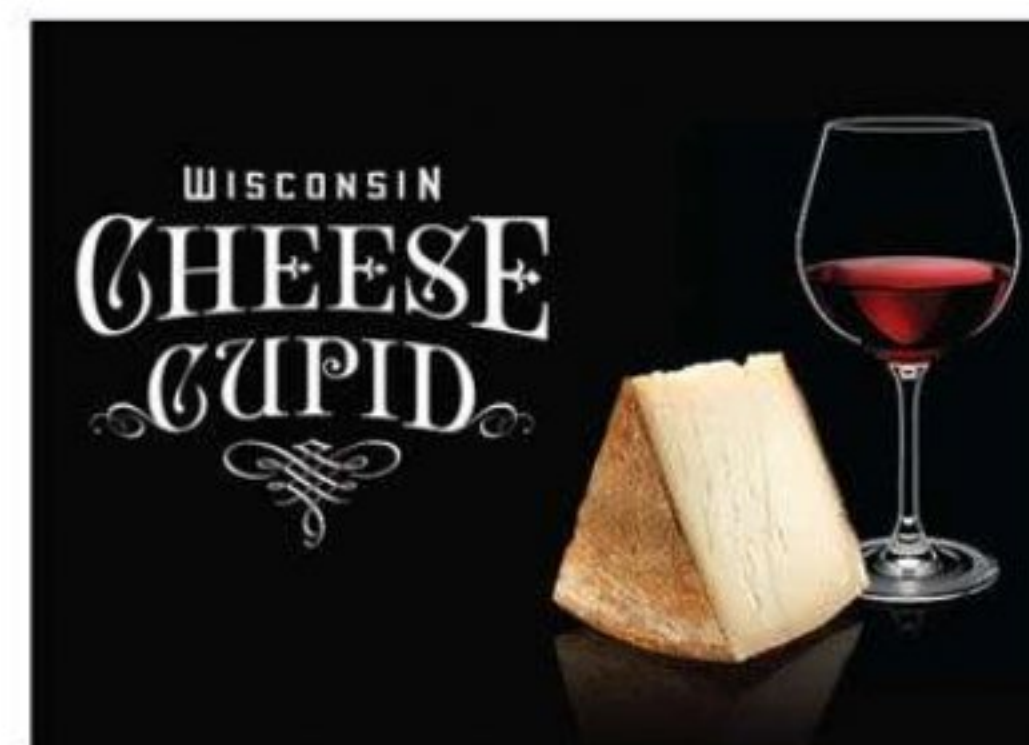
Australian Flat White	86
Big Red	86
★ Café Maria Theresia	86
Colts Neck Toddy	87
Gooney Goo-Goo	87
Hong Kong-Style Coffee with Sweetened Tea	87
Indonesian Coffee with Ginger	87
Navy Blue Blazer	87
Espresso Granita	87
Whiskey Sour with Marmalade	87

Miscellaneous

Classic Caramel Corn	85
Cinnamon Syrup	86
Homemade Barbecue Potato Chips	91

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THE PANTRY

A Guide to Resources

In producing the stories for this issue, we discovered ingredients and information too good to keep to ourselves. Please feel free to raid our pantry!

BY KELLIE EVANS

Saveur 100

1. To plan a trip to Tel Aviv to shop the stalls at the **Levinsky Market**, contact Israeli Tourism (212/499-5650; goisrael.com). **2.** To order **green pickled peppercorns** look for green peppercorns in brine at Au Marché (\$2.85 for a 2.25-ounce jar 877/386-5551; aumarche.com). **3.** To read **Nobuyoshi Araki: The Banquet**, contact ArtBook (\$39.95; 800/338-2665; artbook.com). **6.** To learn more about the **Cape Cod Commercial Hook Fishermen's Association**, visit their website (ccchfa.org). **7.** Place an order for **Gölles raspberry vinegar**, by calling the Blue Heron Trading Company (\$21 for an 8.5-ounce bottle; 218/722-8799; theblueherontradingcompany.com). **10.** To order **brie fermier**, contact Murray's Cheese (\$12.99 a pound; 888/692-4339; murrayscheese.com). **12.** To find more decadent dessert recipes by **Alice Medrich**, purchase her book, *Sinfully Easy Delicious Desserts* from Amazon (\$15.63; amazon.com). **13.** To buy **dried candy cap mushrooms**, contact Marx Foods (\$26 for a 1-ounce bag; 866/588-6279; marxfoods.com); to experience fresh candy caps, visit Mendocino, California (866/466-3636; visitmendocino.com). **14.** To imbibe **Greenhook Ginsmiths Beach Plum Gin Liqueur**, order from Drink Up NY (\$48.99 for a 750-milliliter bottle; 800/658-8149; drinkupny.com). **16.** **Harmless Harvest Coconut Water** is available at Whole Foods Markets across the country (wholefoods.com). **20.** Sip on refreshing Italian sodas from **San Pellegrino**, available in cases of 24 from Amazon (\$16.71 for twenty-four 11.5-ounce cans). **21.** Download the **Culinary Backstreets: Istanbul iPhone app** from Apple (\$4.99; itunes.apple.com). **22.** Get in the know by listening to **Heritage Radio** (heritageradionetwork.com). **25.** Contact the official Vietnam National Administration of Tourism to begin planning a trip to **Huế** (vietnamtourism.com). **28.** To enjoy a bottle of **Professor Fritz Briem Piwo Grodziskie** smoked beer, place an order with Ultimate Wine Shop (\$7.99 for a 16-ounce bottle; 866/668-2800; ultimatewineshop.com). **29.**

Snack on a bag of spicy **Huang Fei Hong Hot Chili Pepper Peanuts**, available from Amazon (\$10.51 for six 2.47-ounce bags). **30.** If you'd like to own a custom one-of-a-kind knife, contact **Chelsea Miller Knives** (917/623-7804; chelseamillerknives.com). **31.** To order **Tari Crema de Ají**, contact Amigo Foods (\$5.59 for an 85-gram pouch; 800/627-2544; amigofoods.com). **34.** Use fresh **California bay leaves** from Marx Foods (\$73 for a 1-pound pack; 866/588-6279; marxfoods.com) or dried from the Spice House (\$5.59 for a 1-ounce bag; 827/328-3711; thespicehouse.com). **37.** Count the many shapes of pasta in **The Geometry of Pasta**, available from Amazon (\$16.47; amazon.com). **38.** Unravel strands of **Syrian string cheese**; look for "braided string cheese with black caraway seed" from Karoun Dairy at Whole Foods Markets across the country (wholefoods.com). **44.** If planning a trip to **Norway**, contact Norway Tourism (212/885-9700; visitnorway.com). **46.** Look for **Lay's India's Magic Masala potato chips** in South Asian grocery stores and on Amazon (\$2.73 for a 70-gram bag). **47.** Order **Calbee Seaweed & Salt potato chips** from Amazon (\$1.89 for an 80-gram bag). **48.** Find **Mari's Potato Chips & Salsa** at local Hispanic markets across the country. **49.** Munch on **Hwa Yuan Spicy Oyster Omelet potato chips**, available in Taiwan and at Asian markets across the country (hyfoods.com.tw). **50.** Purchase **Tyrrell's Ludlow Sausage & Mustard Crisps** from the Tyrrell's website (\$3.99 for a 5.3-ounce bag; tyrrellschips.com). **53.** Find history, recipes, and amazing stories in **Gran Cocina Latina: The Latin Food of America**, available from Amazon (\$24.45). **54.** To order **anardana**, contact World Spice Merchants (\$3 an ounce; worldspice.com). **55.** Order Japanese **tsukemono**, including umeboshi, takuan, and takanazuke, from Mitsuwa (\$2.69 and up; shop.mitsuwa.com). **56.** To taste Jeffrey Morgenthaler's **Preserves in Cocktails**, visit Clyde Common (1014 Southwest Stark Street, Portland, Oregon; 503/228-3333; clydecommon.com). **57.** To learn about ways to support **Cooking with the Troops** visit cwt.org. **58.** To discover purchasing options for the **Zojirushi Micom rice cooker** visit the Zojirushi website (zojirushi.com). **60.** To plan a trip to Hong Kong for **Lunar New Year**, contact the Hong Kong Tourism Board (212/421-3382; discoverhongkong.com). **61.** To feel the heat of **Flaming Cocktails**, visit the Clover Club (210 Smith Street, New York; 718/855-7939; cloverclubny.com). **66.** Purchase **Topo Chico** mineral water from local Hispanic markets or buy a case from Amazon (\$9.99 for twelve 11.5-ounce bottles). **71.** To

purchase an **original swizzle stick**, visit Cocktail Kingdom (\$17.95; 212/647-9166; cocktailkingdom.com). **72.** Find **Kurukahveci Mehmet Efendi** coffee at Stamboul Bazaar.com (\$8.90 for an 8.8-ounce can; stamboulbazaar.com). **75.** Purchase a 4-liter Prestige Deluxe Aluminum **Pressure Cooker** on Amazon (\$39.65). **77.** To plan a trip to Santiago, **Chile**, contact Servicio Nacional de Turismo Chile (56/2/731-8336; chile.travel). **79.** To find your own **vintage punch bowl** for Bombay punch, shop online at Etsy (etsy.com). **81.** To plan a visit to a **pølsevogn** while in Copenhagen, contact Denmark Tourism (212/885-9724; visitdenmark.com). **82.** Order **Swedish tube foods**, including spreadable cheeses, caviar, and condiments, from Butik Hemlängtan online (swedishfoodshop.com). **85.** Collect any of **Marion Cunningham's** cookbooks at ALibris (510/594-4586; alibris.com). **91.** Buy one of **Cecilia Chiang's** recipe-heavy memoirs on Amazon. **93.** To find more recipes like **homemade pastrami**, order *The Mile End Cookbook* from Amazon (\$15.98). **94.** For our favorite **Bordeaux wines**, purchase Picque Caillou 2009 from Mission Fines Wines (\$27; 866/511-1811; missionfinewines.com); Petit Manou 2009 and Chateau Pomeys 2009 from K&L Wine Merchants (\$17.99 and \$16.99; 877/559-4637; klwines.com); Chateau Saint-Andre Corbin 2009 from Ancona's Wines & Liquors (\$19.99; 877/615-9463; anconaswine.com); and Chateau Jouanin 2009 from Michael's Wine Cellar (\$16.95; 941/366-0007; mfw.com). **95.** Search for volumes of the **Little House on the Prairie** series by Laura Ingalls Wilder on Amazon or at the Strand (amazon.com; strandbooks.com). **96.** At your next dinner party, serve a bottle of chilled **Dolce** ice wine with dessert; purchase from Dolce Winery (Dolce 2007; \$85 for a 375-milliliter bottle; 707/944-8868; dolcewine.com). **97.** Crack into some DuChilly hazelnuts from **Holmquist Hazelnut Orchards** (\$11.50 for a 1-pound bag; 800/720-0895; holmquisthazelnuts.com). **98.** Buy a bottle of **Mike's Hot Honey** (\$8 for a 12-ounce bottle; mikeshothoney.com). **99.** To taste authentic **baleadas** in Honduras, contact Honduras tourism (305/461-0601; letsgohonduras.com).

Recipes

To prepare the **Sopa de Tortilla** (see [page 78](#)), use dried **guajillo** (\$2.75 for a 2-ounce bag) and **pasilla** (\$2.75 for a 2-ounce bag) chiles, available from Mex Grocer.com (877/463-9476; mexgrocer.com). To make the **tarte flambée** recipe (see [page 80](#)), buy **fromage blanc**,



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available from Murray's (\$12.99 for three 8-ounce containers; 888/692-4339; murrayscheese.com). To make the feijoada recipe (see [page 81](#)), use **Smoked Pork Chops** available from Amish Foods (\$20.99 for 5 chops; amishfoods.com), **Portuguese-style linguica**, available from Mello's Finest (\$5.99 for a 1-pound package; 800/673-2320; melloschourico.com) and **cassava flour** from Barry Farm (\$3.29 per pound; 419/741-0155; barryfarm.com). To prepare the salmon and scallops á la nage recipe (see [page 84](#)), use fresh or dry **California bay leaves** (see [Pantry item 34](#)). Find **fresh black squid-ink linguine** available from Pasta Loioco (\$5.50 for 10 ounces; 310/322-6407; pastaloio.com), for the Squid-Ink Pasta with Salt Cod Confit (see [page 84](#)). To prepare the tantanmen recipe (see [page 84](#)), buy **tobanjan**, (\$3.38 for an 8-ounce jar), **neri-goma** (\$3.18 for an 8-ounce jar), and **rayu** (\$2.48 for a 33-milliliter bottle), all available from Asian Food Grocer (888/482-2742; asianfoodgrocer.com). To make homemade licorice (see [page 86](#)), purchase **anise extract** from Olive Nation (\$6.99 for a 4-ounce jar; 781/989-2033; olivenation.com). To make the Big Red cocktail (see [page 86](#)), buy **Perry's Tot Navy Strength Gin** and **Cherry Heering** from Astor Wines and Spirits (\$30 and \$27 for 750-milliliter bottles; 212/674-7500, astorwines.com), and **orgeat syrup** from K&L Wine Merchants (\$15.99 for a 8.5-ounce bottle; 877/559-4637, klwines.com). To prepare the Colts Neck Toddy cocktail (see [page 86](#)), use **Laird's apple brandy** from Drink Up NY (\$24 for a 750-milliliter bottle; 800/658-8149; drinkupny.com), **Cardamaro**, contact Astor Wines and Spirits (\$19 for a 750-milliliter bottle; 212/674-7500; astorwines.com), **Bitter Truth Jerry Thomas' Own decanter bitters** from Chelsea Wine Vault (\$17 for a 200-milliliter bottle; 212/462-4244; chelseawinevault.com), and **George T. Stagg barrel-strength bourbon**, from Twenty Twenty Wine Merchants (\$215 for a 750-milliliter bottle; 310/447-2020; 2020wines.com). To make a Gooney Goo-Goo cocktail (see [page 87](#)), purchase **Warre's Otime 10 year port**, from Astor Wines and Spirits (\$27 for a 500-milliliter bottle; 212/674-7500; astorwines.com), **Pierre Ferrand cognac**, available from Park Avenue Liquor (\$49 for a 750-milliliter bottle; 212/685-2442; parkaveliquor.com), **Bittermen's Elemakule cocktail bitters**, from Amazon (\$24 for a 4-ounce bottle), and **Plantation Overproof 146 dark rum**, from Merwins Liquors (\$29 for a 1-liter bottle; 877/563-7496; shopmerwins.com). To make Kopi Jahe coffee (see [page 87](#)), use **palm sugar**; contact Grocery Thai (\$2.70 for a 16-ounce bag; 818/469-9407; grocerythai.com). To make the Navy Blue Blazer cocktails (see [page 87](#)), buy **Smith & Cross Jamaican navy-strength rum** (\$29 for a 750-milliliter bottle), **Cruzan black-strap rum** (\$18 for a 750-milliliter bottle), and **El Dorado 151-proof rum** from (\$18 for a 750-milliliter bottle) from Astor Wines and Spirits (212/674-7500; astorwines.com).

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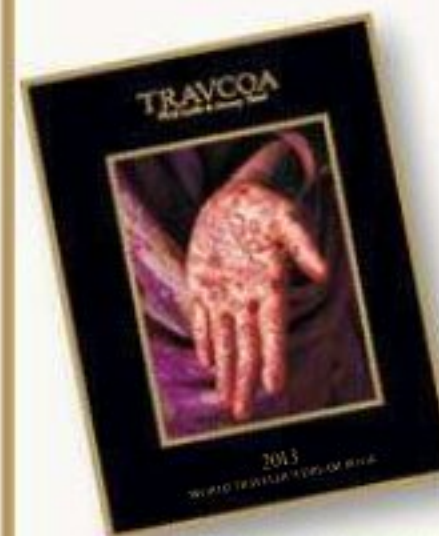


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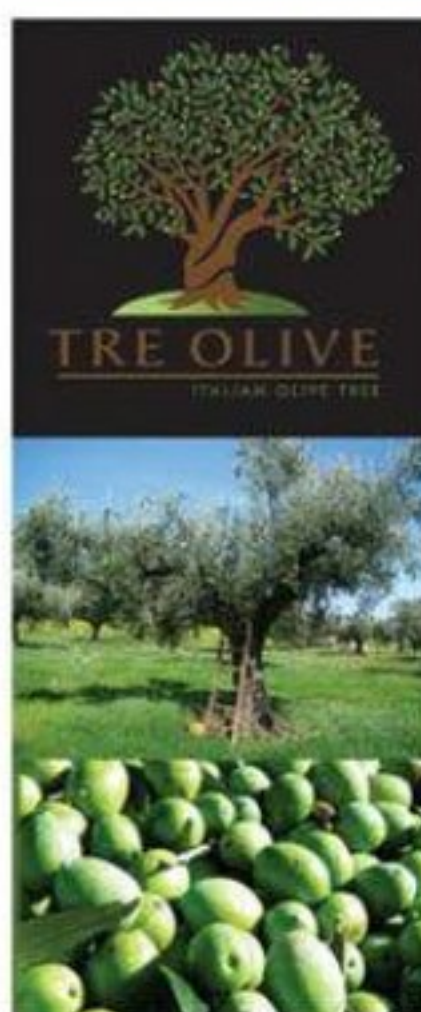
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TIME 2:10 P.M., April 9, 2002

PLACE Atacama Desert, Chile

On the Pan-American Highway in Chile's Atacama Desert, an ice cream vendor waits for the post-lunch rush.

PHOTOGRAPH BY PATRICK ZACHMANN/MAGNUM PHOTOS



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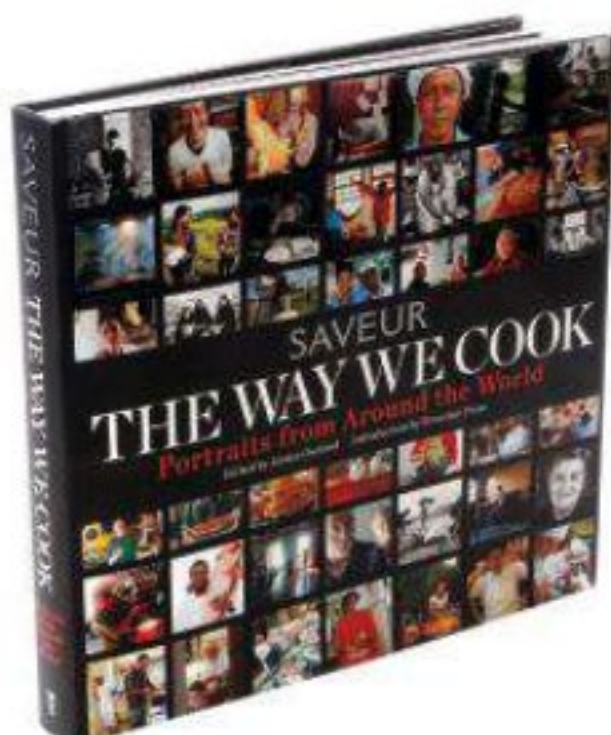
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